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Photo Above: Pecan Flour Crepes *with* Macerated Strawberries & Mascarpone

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BRAIDED BREAKFAST BREAD

Fluffy, soft bread with an airy crumb, courtesy of dough strengtheners in Platinum® Yeast from Red Star®, envelops melty cheese, crispy bacon, and savory green onion in this stuffed loaf that's guaranteed to put a smile on your face. It's the perfect portable breakfast, brunch, or snack, and even better, you can assemble it ahead and bake it the next day.

Makes 1 (13-inch) loaf

Dough:

- **3 cups (380 grams) bread flour, divided, plus more for dusting**
- **2 tablespoons (24 grams) granulated sugar**
- **2½ teaspoons (7.5 grams) kosher salt**
- **1 (0.25-ounce) package (7 grams) Platinum® Yeast from Red Star®**
- **½ cup (120 grams) whole milk**
- **¼ cup (57 grams) unsalted butter**
- **¼ cup (60 grams) water**
- **1 large egg (50 grams), room temperature**

Filling:

- **1½ cups (337 grams) whole-milk ricotta cheese**
- **¾ cup (68 grams) shredded white Cheddar cheese**
- **1 large egg (50 grams)**
- **¾ teaspoon (2.25 grams) kosher salt**
- **½ teaspoon (1 gram) ground black pepper**
- **¼ teaspoon za'atar or dried thyme**
- **¼ teaspoon garlic powder**
- **⅓ cup (30 grams) crumbled cooked bacon (about 5 slices)**
- **¼ cup (15 grams) finely chopped green onion**

- **1 large egg (50 grams)**
- **1 tablespoon (15 grams) water**

¼ cup (85 grams) honey

¼ teaspoon crushed red pepper

1. For dough: In the bowl of a stand mixer, whisk together 1½ cups (190 grams) flour, sugar, salt, and yeast by hand.

2. In a medium saucepan, heat milk, butter, and ¼ cup (60 grams) water over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; using the paddle attachment, beat at medium speed until combined. Add egg, beating until combined. With mixer on low speed, gradually add remaining 1½ cups (190 grams) flour, beating just until combined and stopping to scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at low speed until a soft, elastic, tacky dough forms and pulls away from sides of bowl, 8 to 10 minutes. Turn out dough onto a clean surface, and shape into a smooth round.

4. Lightly spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until almost doubled in size, 30 to 45 minutes.

5. Punch down dough; let stand for 5 minutes. Turn out dough onto a lightly floured surface, and roll into a 16x10-inch oval; transfer to a large piece of parchment paper. Using a small knife or bench scraper, lightly score a rectangle into dough, leaving a 1½-inch border on short sides and 3-inch border on long sides.

6. For filling: In a small bowl, stir together ricotta, Cheddar, egg, salt, black pepper, za'atar or thyme, and garlic powder until well combined. Spread evenly onto dough within scored rectangle; sprinkle bacon and green onion onto cheese mixture.

7. Cut dough into 1-inch-wide strips along each side of filling. At each end, trim dough to width of filling; fold each end over filling. Discard dough scraps. Starting on left side, stretch and then fold top strip over filling, ending just below opposite top strip. Repeat with top strip on right side. Continue pattern, alternating left and right, until you reach end. Tuck and pinch last strip. (If dough is not sticking to itself, dab a little water onto dough to help it seal.)

8. Transfer dough on parchment to a large baking sheet. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 45 minutes. (Alternatively, braided loaf can be covered and refrigerated overnight. If refrigerated, let it come to room temperature and then let stand until puffed before baking as directed.)

9. Preheat oven to 350°F (180°C).

10. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water; brush on top and sides of dough.

11. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), about 30 minutes. Let cool on pan for 10 minutes. Remove from pan, and let cool on a wire rack for 30 minutes.

12. In a small microwave-safe bowl, heat honey and red pepper on medium until warm and fluid. Serve warm honey mixture with warm bread.

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cookbook corner

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Tuscany-based food writer Tessa Kiros's newest cookbook celebrates the joys of learning, traveling, and, of course, baking and cooking. Of Finnish and Greek heritage, Tessa has lived all over the world and has acquired an impressive understanding of international foodways and customs. Including stories of her travels and personal memories, this cookbook is much more than just a collection of recipes. Intriguing recipes like Biscotti Della Salute, "biscuits of health," with muscadines and red wine, Granadilla "passion fruit" Cake, and more are waiting to be savored.

tessakiros.com/now_and_then

Snacking Bakes: Simple Recipes for Cookies, Bars, Brownies, Cakes, and More

Yossy Arefi, cookbook author, photographer, and writer of the *Apt. 2B Baking Co.* blog, delivers her third delectable cookbook. Within the pages of this book, you'll find approachable recipes that are almost all made in an hour or faster. Satisfy your craving easily with a helpful chart at the front of the book that guides you to your perfect bake, be it chocolaty like Malted Chocolate Cookies or fruity like Strawberry Lime Almond Cake.

apt2bbakingco.com/books

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baking retreats

Reserve Your Spot Now for Fall Baking Retreats
Immerse yourself in the culture of southern France and walk the streets of the autumn markets in Nice and Aix-en-Provence this September. Enjoy perfect weather as you learn to make French classics like *gibassier*, *calisson*, and other local treats. You can also join *Bake from Scratch* at our headquarters in Birmingham, Alabama, in October for our Fall Baking Retreat with Erin Jeanne McDowell, who will be joining us for her second time as an instructor. Meet members of our editorial team and bake inside our test kitchen, where our recipes come to life.

➔ Register for current retreats, join the waitlist for sold-out retreats, and sign up to be notified of future retreats at *bakefromscratch.com/baking-retreats*.

Special Guests for Spring Episodes
In the latest episodes of *Bake from Scratch*'s podcast, *The Crumb*, baking extraordinaire Erin Jeanne McDowell joins Brian Hart Hoffman for a chat about all things pie and tells us about her most recent cookbook, and Laura Cortes of *Chubbee Kitchen* tells us about her next One Book/Two Months challenge where she bakes her way through an entire cookbook in just two months.

➔ Listen to new episodes and catch up on previous episodes at *bakefromscratch.com* or wherever you get your podcasts.

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Baking Season Is Year-Round

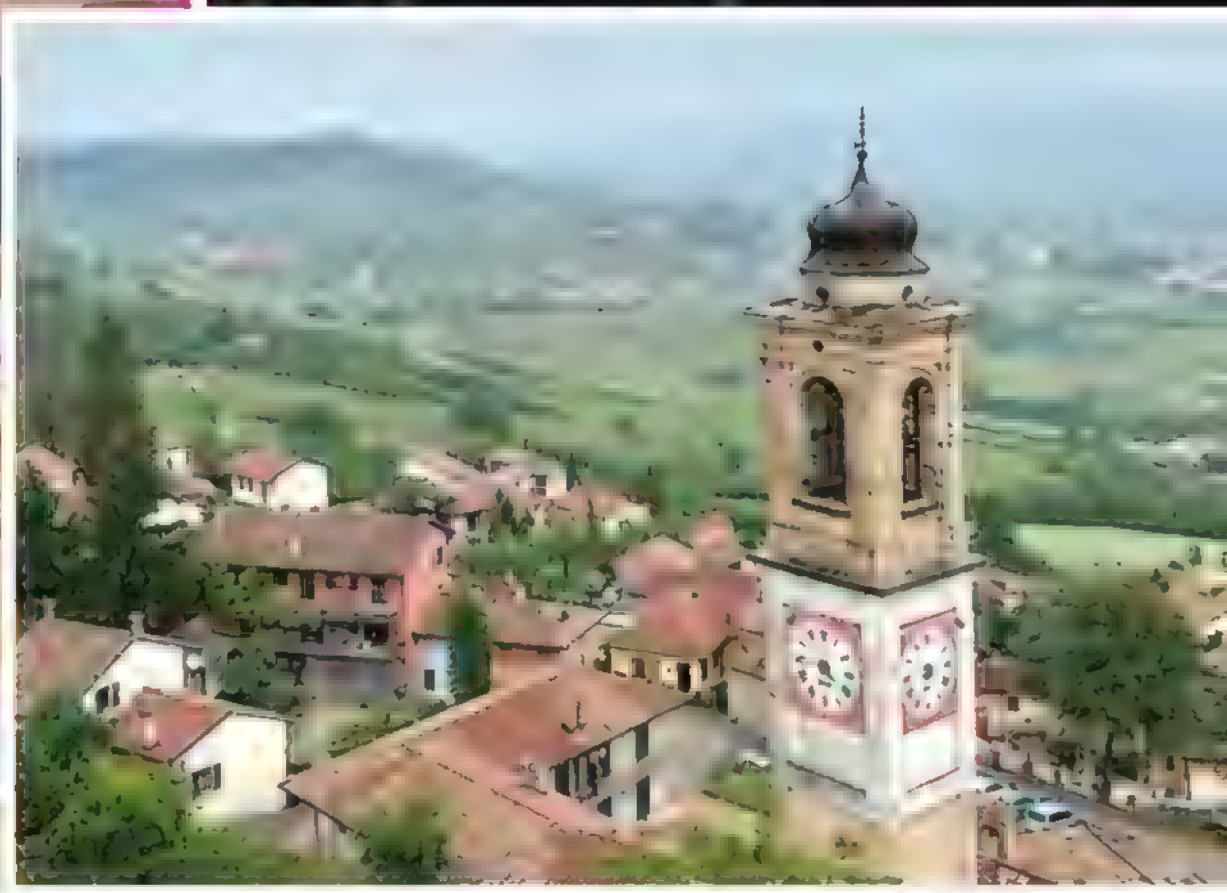
As we emerge from winter's cozy baking mood, spring greets us with a complete shift in how we bake. The lightness that makes itself known with longer days translates to the recipes we crave. This issue reflects that sentiment on every page. I often talk about different "baking seasons" as we move though the year, so humor me, and you'll see the recipes on the following pages as an homage to my seasonal calendar of cravings and baking moods—"pound cake season," "baking with buttermilk season," "strawberry season," and my never-ending "French baking season." Some of these seasons overlap for obvious reasons, like roasted strawberries in a buttermilk pound cake.

One flavor profile that seems to never fall out of craving is lemon-poppy seed—arguably one of the power couples we all need in our baking world. From an elegant layer cake (with lemon curd between the layers) to cookies made with ricotta (that texture!) and a streusel-topped loaf, there's a recipe for every occasion.

Speaking of occasions, Nancy Meeks (editorial director of *Bake from Scratch*) shares her from-scratch redo of "the Easter cake" that is loved and enjoyed by her family each year . . . and yes, they call it Easter cake any day of the year they make it—and that is a season I can believe in.

I already mentioned my never-ending "French baking season," and much like Nancy's family . . . that's a season I can believe in. In this issue, we share an exceptional and super-detailed guide so you can make beautiful Petit Fours, just like the ones you see in bakery cases. In our If the Choux Fits feature, you'll find four recipes that utilize the base dough for iconic French pastries such as Paris-Brests, *gougères*, and more.

The other season that never goes out of style? Travel season. My previous career as a flight attendant keeps this passion alive. My journey as a baker began as I traveled the world as a flight attendant, tasted amazing pastries, and wanted to re-create them at home for my family and friends. I now have a pinch-me moment every time I travel with bakers on our baking retreats to learn about and explore cultures around the world through the flavors, people, and techniques that make them special.



A Look Back at Our 2023 Baking Retreats & Where We're Heading in 2024

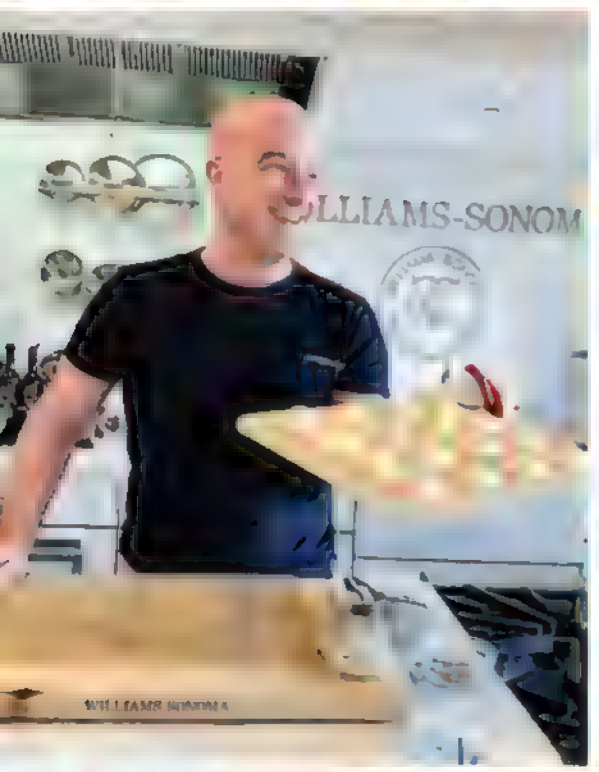
Last year, 2023, was a record year for *Bake from Scratch*, in which we held 13 baking retreats—more than ever before. Our first retreat was in February with a weekend full of bread-baking in our test kitchen in Birmingham, Alabama. Participants learned the ins and outs of baking with yeast, and recipes included milk bread using the *tangzhong* method, a "do-it-all" dough that works for sweet and savory bakes, quick croissants, and Southern laminated biscuits. We also welcomed bakers to our test kitchen in March for a retreat devoted to all things cake. Cookbook author, TV host, culinary instructor, and *Bake from Scratch* contributor Zoë François joined me to demonstrate techniques and tips to bake Roasted Strawberry Bundt Cake, Raspberry

Charlotte Royale, and Cherry-Pecan and Devil's Food with Whipped Milk Chocolate Mascarpone and Swiss Meringue layer cakes; how to create a bombe cake; and how to torch meringue.

You all know I can't stay home for too long, so in May, I packed my bags for sun-drenched Italy for our first international baking retreat of the year. This hands-on retreat gave participants inside access to Italian home bakers and a deep immersion in Italy's culinary culture. We began and ended the retreat in Milan, with time spent in the Piemonte, along the Italian Riviera, and in picturesque Tuscany. Local guides took us on tasting tours of bakeries and wineries throughout the areas as well as a hazelnut farm, and we rolled up our sleeves for lessons in biscotti, panforte, *baci de dama*, and *budino*, much of which we enjoyed after making our own lunches of *pici pasta*, *zuppa inglese*, grissini, and other favorites of Italian home cooking.

Summertime retreats focused on incorporating fresh local ingredients into seasonal bakes. In July, we held another weekend of baking at our test kitchen in Birmingham, where attendees baked fruits and vegetables into crispy-crusted pizza, stone fruit galette, and berry snack cake from guest instructor and 2023 *Bake from Scratch* contributing editor Jessie Sheehan. In August, I led a group on an adventure to my former home of Alaska! From Anchorage, we ventured to Homer, Seldovia, and Tutka Bay by air, land, and sea, and mother-daughter duo of Kirsten and Mandy Dixon of Within the Wild adventure company took us foraging for edible wild mushrooms, herbs, and berries, which we baked into sourdough breads, piecrusts, and desserts; we also harvested sea salt and sea kelp and sampled locally brewed mead and wild berry wines.

The first of our three retreats for the fall gave me the opportunity to introduce a group of bakers to France, one of my favorite places on Earth. During September's Paris and Burgundy retreat, bakers immersed themselves in traditional apple and pear pastries, including macarons, chouquettes, Chausson aux pommes, Gâteau Normande, and Charlotte aux Poires at La Cuisine Paris, and prepared elegant *gougères*, soufflés, *filet de bœuf*, tarte Tatin, and madeleines at The Cook's Atelier.



We had three retreats in October: two in San Francisco and California Wine Country and a fall baking-focused retreat in Birmingham. The California retreats began in San Francisco with a visit to the flagship Williams Sonoma store and a baking session of apple scones and pumpkin bread. Next, we headed to the Culinary Institute of America's Copia campus and the Chuck Williams Museum in Napa, followed by visits to the original Williams Sonoma store in Sonoma and the Artisan Baking Center at Central Milling in Petaluma. Pie-baking queen Erin Jeanne McDowell was the guest instructor for our Fall Baking retreat, where she showed participants step-by-step how to create a showstopping lattice apple pie, and we also baked our way through an invisible apple cake, pumpkin spice roulade, and pear-vanilla scones.

The last retreats of the year were all about the holidays. November brought our last group of bakers to the *Bake from Scratch* test kitchen for the year for cutout sugar cookies perfect for decorating, a gorgeous braided gingerbread wreath, and an epic bûche de Noël. In December, I returned to France for the holiday magic of Paris and Strasbourg. We began our time with baking classes at La Cuisine Paris and then headed to Strasbourg to explore its famed Christmas markets filled with *vin chaud*, *flammekueche*, spätzle, and *bretzels*, as well as baked mini *sucre kouglofs* at Cuisine Aptitude. We also visited Le Palais du Pain d'Épices (the gingerbread palace) to decorate *mannele*, a specialty man-shaped bread of the region, and toured picturesque Alsatian villages.

I'd like to thank the sponsors of our 2023 retreats: BelGioioso®, Bonne Maman®, C&H Sugar, Nordic Ware, Red Star® Yeast, Schermer Pecans, and Williams Sonoma. We love sharing your amazing ingredients and products with our bakers.

I can't wait for you to see what we have in store for 2024. Turn to page 28 for information on how you can join me on a baking retreat of a lifetime!

Brian Hart Hoffman
Editor-in-Chief

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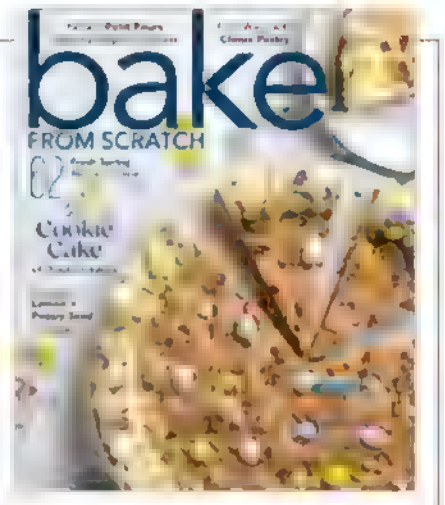

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FIG MAAMOUL

Delicious California-grown Sun-Maid and Orchard Choice Figs are the star of Fig Maamoul, traditionally made with dates. The cookie dough needs to rest several hours, preferably overnight, after kneading so the semolina absorbs the moisture and increases in size.

Makes 16 cookies

Recipe and photo by Esra Mese

Filling

- 6 ounces Orchard Choice or Sun-Maid Mission Dried Figs
- 2 ounces pistachios

Cookie Dough

- 1½ cups fine semolina flour
- 5 tablespoons melted unsalted butter (or ghee)
- ¼ cup vegetable oil
- 2 teaspoons instant yeast
- 1 teaspoon granulated sugar
- 3 tablespoons warm water
- 1 cup all-purpose flour
- ¾ cup powdered sugar
- ¼ teaspoon baking powder
- ¼ cup milk
- 1 teaspoon vanilla extract

Make the Filling

1. In a food processor pulse figs and pistachios into crumbs. Set aside.

Make the Cookie Dough

2. In a large mixing bowl, add semolina. Pour in melted butter and oil. Mix well. Knead until it resembles a shaggy dough. Cover with plastic wrap and rest dough for at least 4 hours;* overnight is best.

3. Once ready to bake, preheat oven to 450°F. Line a sheet pan with parchment paper.

4. In a small bowl, mix yeast, sugar, and warm water. Bloom yeast for 5 minutes.

5. Transfer rested semolina mixture to the bowl of a stand mixer, outfitted with a paddle attachment. In a separate bowl, whisk all-purpose flour, powdered sugar, and baking powder for 30 seconds. Add whisked ingredients to the stand mixer bowl. Mix well on low speed. Add milk, vanilla, and yeast mixture. Mix until it forms into a smooth dough, a few minutes.

Shape and Bake

6. To shape cookies with a maamoul mold, roll 1 tablespoon of dough into a ball. Slightly flatten it with your hands. Press it into the bottom and up the sides of the mold.

7. Roll 1 teaspoon of filling into a ball. Slightly flatten and gently press it into the dough in the mold. Take 1 teaspoon of dough and press it on top, sealing it and not leaving any gaps of dough.

8. Turn your mold and tap it firmly onto the parchment-lined sheet pan until the cookie falls out. Bake for 12 to 13 minutes or the edges are slightly brown. Remove from the oven and cool to room temperature. Dust with powdered sugar and pistachios.

**This step is crucial because it allows the semolina to absorb the moisture and increase in size.*

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❷ GIR Mini Spoonula

This multipurpose kitchen utensil scrapes, scoops, spreads, and serves and moves effortlessly between baking and cooking, sweet and savory. It combines the everyday utility of a spatula with the curved bowl of a spoon to get in all the nooks and crannies of your small bowls, narrow cans, and jars. Available in four colors, this silicone spoonula is safe to use with nonstick bakeware and cookware, is heat-resistant up to 550°F, resists stains and odors, and is dishwasher-safe.

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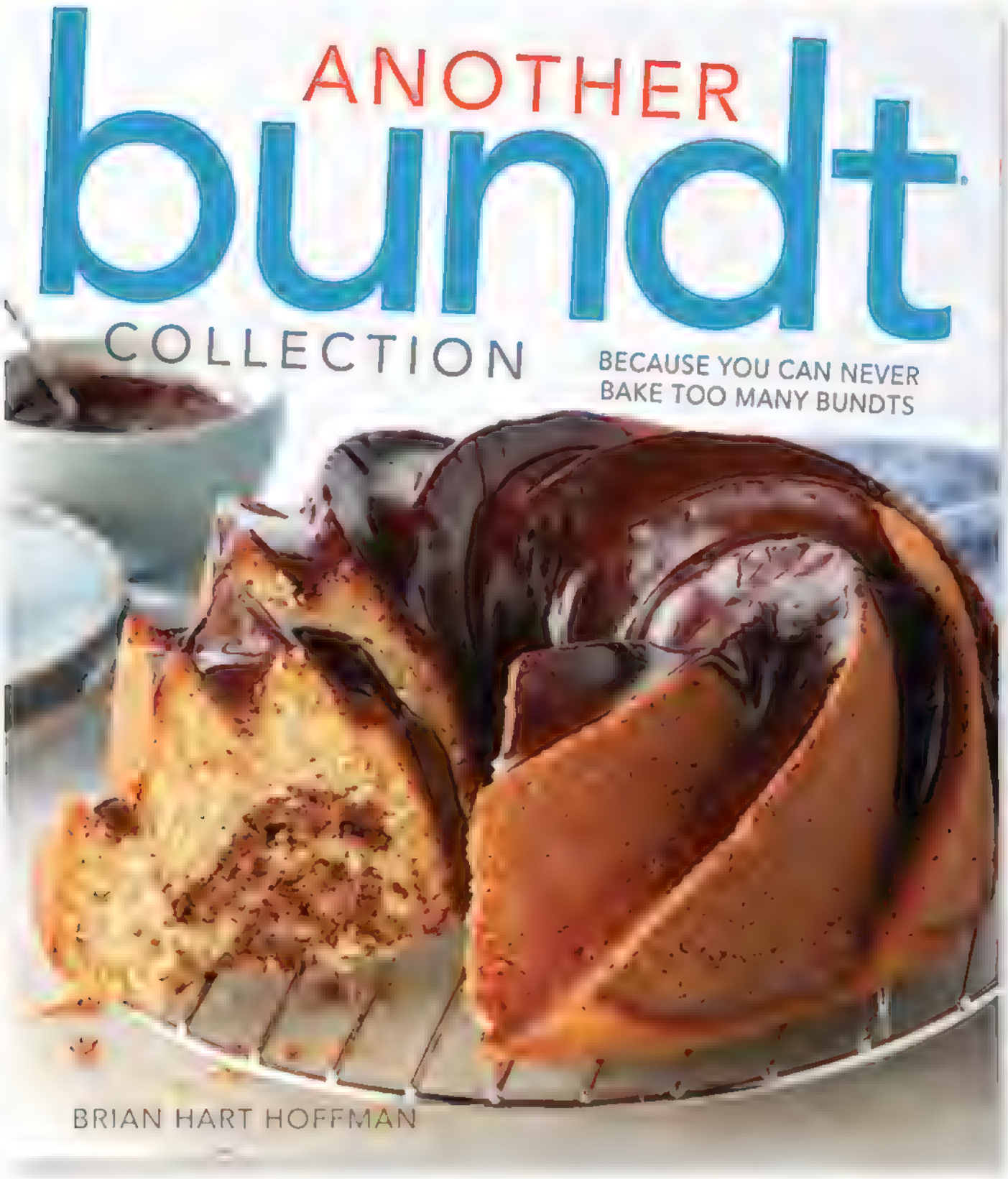
Bakers have long valued the accuracy of a kitchen scale. It's the easiest and fastest route to precise measurements that yield consistent, successful results. This sleek, cordless, rechargeable digital scale features touch control and a hidden display when powered off. A handy tare function allows you to factor in the weight of your bowl or other container, and you can toggle between grams, ounces, and pounds. Plus, the large, sealed glass surface is easy to clean so you can weigh ingredients directly on the scale.

BAKE THE BEST *bundt*!



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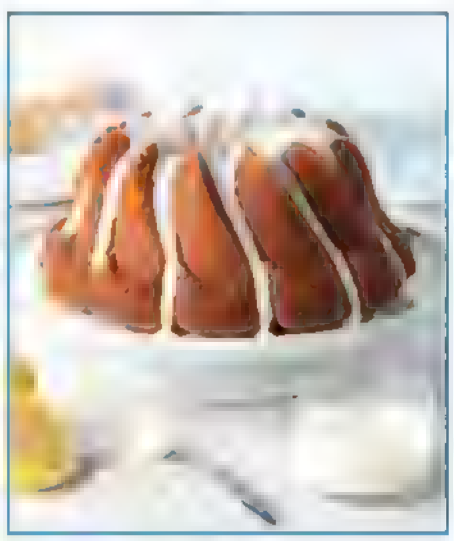
You've been asking for more Bundts, and I am here for you! Through the years, I've heard countless stories of your deep-rooted adoration for the Bundt. So many of you, like me, have shared memories of a perfectly curved cake under a dome of glass, beckoning you to reach in and cut a slice.

That's why I'm excited to announce *Another Bundt Collection*—because you can never bake too many Bundts!

Cream Cheese Pound Cake



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Chocolate Cream Cheese Pound Cake

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83PBU23

SUSANSNAPS: LOVE BAKED INTO EVERY BITE

How baking cookies for family members going through cancer treatment created a thriving business for mom Laura Stachler and her daughter, Susan

What inspired you to start baking these cookies?

Susan Stachler: A week before my college graduation, at age 22, I was diagnosed with Hodgkin's lymphoma, the same cancer my aunt Susan, whom I'm named for, died from at age 28. I moved back home to begin treatment, and extraordinarily, my dad and I went through chemo within the same year and, at times, alongside each other.

Laura Stachler: I learned that ginger is a stomach soother—and, of course, homemade cookies always make things a bit better—so I started baking gingersnaps for them, which I coined Susansnaps after my sister and my daughter. Susan and her dad shared the cookies with their fellow cancer buddies. Word of the cookies spread among family, friends, and neighbors, and a beautiful business was born.

What makes your gingersnaps different from other recipes?

L&S: Our cookies are crisp and light in texture yet rich and warm in flavor from ginger, cinnamon, cloves, and molasses. We top them with sparkling sugar, which gives them just the right snap!

How did your business grow from baking for your support group to where it is today?

SS: Mom and I started Susansnaps out of our family house. My parents had a detached garage that my mom converted into a commercial kitchen to start a small dessert catering company. She baked heavenly cakes and pies, but we sold more Susansnaps than anything else during our first holiday season. Once we figured out how to package and ship the cookies, we were able to sell coast to coast—Alaska and Hawaii included!

LS: We eventually found a hole-in-the-wall space that we turned the front of into a retail shop for our cookie company, and our bakery is in the back. We bake about 5,000 gingersnaps a day—all hand-shaped! During the holidays, it can be as many as 10,000 cookies a day, and our Susansnaps record is 16,000 in a day. Our original Susansnaps are our best seller, but over the years, we've added chocolate, lemon, Key lime, toasted coconut, peanut butter, and seasonal flavors. It's a lot of fun being together in the kitchen creating new recipes!

Can you tell us about your book, *The Cookie Cure*?

SS: This book isn't just about cookies; it's about how the simple idea of providing comfort and smiles during a hard time turned into something bigger than we ever imagined. The book shares our journey, and my mom, in letters to her late sister weaves our story together from chapter to chapter. We hope it brings a smile, a bit of inspiration, and maybe even a craving for cookies to those who read it.

Visit *susansnaps.com* for more information.

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Get to know this indispensable baking elixir

BIG ON BUTTERMILK

Originally, buttermilk was the liquid left behind after butter had been churned from fresh milk. Since the fat was removed as butter, the remaining milk was essentially low-fat or nonfat. Natural cultures would then take over, souring the buttermilk and creating its characteristic flavor. Today, most commercial buttermilk is cultured, similar to yogurt, by adding microorganisms to nonfat, low-fat, or whole milk.

When it comes to whole buttermilk, the higher fat content may lead to a richer product; however, buttermilk is most often chosen for baking for its high acidity. Acids react with baking soda in recipes, causing carbon dioxide production and subsequent leavening of baked goods. Thus, low-fat and whole buttermilk can often be used interchangeably without great differences in the final product. Whole buttermilk is more frequently found in the southernmost states of the US, but if you are unable to find whole buttermilk, it can be replaced with low-fat buttermilk or one of the substitution recipes that follows.

Nonfat buttermilk, as it reads, does not contain fat. In baking, you'll most often see recipes calling for low-fat and whole buttermilk rather than their leanest counterpart. When fat is completely removed from buttermilk, the acid from the buttermilk is front and center and may cause curdling in egg-based recipes, such as custards. When using low-fat and whole buttermilk, the available fat acts as a buffer by coating egg proteins, making them less likely to form lumps and clumps. Be careful when substituting nonfat buttermilk for low-fat or whole buttermilk, especially with egg-based recipes.

MAKE YOUR OWN

Buttermilk is favored for the tenderness and tang it gives baked goods, but don't let a lack of it sour your baking plans. Some resourceful replacements can save the day.

SOUR CREAM OR YOGURT + WATER

In a small bowl, whisk together ¾ cup (180 grams) full-fat sour cream or plain yogurt (regular or Greek style is OK) and ¼ cup (60 grams) water to equal 1 cup (240 grams) buttermilk. The amount of water needed to achieve buttermilk consistency can vary depending on the thickness of the sour cream or yogurt.

LEMON JUICE OR VINEGAR + MILK

In a liquid-measuring cup, combine ¾ cup plus 3 tablespoons (225 grams) whole milk and 1 tablespoon (15 grams) fresh lemon juice or distilled white vinegar to equal 1 cup (240 grams) buttermilk. Let it stand for 5 minutes before using.

EASTER CAKE

BY NANCY MEEKS

A spring holiday dessert adored year-round

PHOTOGRAPHY BY KYLE CARPENTER
REC PE DEVELOPMENT BY NANCY MEEKS
FOOD STY. NG BY AARON CONRAD
STYL NG BY MAGGIE HILL

In my family, we have a dessert that's known simply as Easter cake, and we all immediately know what it is and how good it tastes. In 1975, my dad was working as the choir director of West End Baptist Church in Clanton, Alabama, and the congregation loved to have ice cream socials after church, not just during the summer but year-round. A choir member named Ruth Ellison-Moore brought the cake to a social, and my mom loved it. Ruth was a hairdresser, so Mom made an appointment at her salon, and Ruth, who called the recipe blueberry cake and knew it by heart, dictated the recipe to Mom while she got her hair cut.

When my sister and I were growing up, Mom would make Ruth's blueberry cake—always decorated with edible pansies in shades of purple, yellow, and white to echo the cake—for our big family lunch after church every Easter, but the cake often showed up in summertime, too. Yet no matter the occasion or time of year the cake was made, we always called it the Easter cake—and nearly 50 years later, we still do.

Like a lot of recipes from the '70s, a few of the cake's original ingredients are convenience products, but I didn't let that stop me in creating a fully from-scratch version. I had a lot of fun sharing my iterations with my family and making sure everyone gave their approval of this new take on it.

My mom recently reconnected with Ruth through her daughter, who said Ruth is now retired, doing well, and is still well known among church members and friends for her cakes, peach bread, and pies. I'll be sharing my version of her cake with her, and I hope it has a legacy as long and loved as the original.

Have an heirloom family recipe you'd like to share?
Send us details at *bakefromscratch@hoffmanmedia.com*.

EASTER CAKE

Makes 1 (9-inch) cake

This cake's batter is a hybrid of a traditional butter cake and a sponge cake, which re-creates the light and airy crumb of a boxed cake mix but is tall and sturdy enough to hold a fruit filling and a generous layer of frosting. Plus, the cake gets better and better after it's made.

2½ cups (313 grams) cake flour*
1¾ cups (350 grams) granulated sugar, divided
1¼ teaspoons (6.25 grams) baking powder
¾ teaspoon (2.25 grams) kosher salt
¼ teaspoon (1.25 grams) baking soda
10 tablespoons (140 grams) unsalted butter, melted and slightly cooled
¼ cup (56 grams) vegetable or canola oil
1 tablespoon vanilla bean paste (18 grams) or vanilla extract (12 grams)
¾ cup (180 grams) whole buttermilk, room temperature
6 large egg yolks (112 grams), room temperature
3 large egg whites (90 grams), room temperature
⅛ teaspoon cream of tartar
Whipped Cream Frosting (recipe follows)
Blueberry Filling (recipe follows)
Garnish: fresh blueberries, edible flowers

1. Preheat oven to 350°F (180°C). Spray 2 (9-inch) round cake pans with baking spray with flour. Line bottom of pans with parchment paper; lightly spray parchment.
2. In a medium bowl, sift together flour, 1½ cups (300 grams) sugar, baking powder, salt, and baking soda.
3. In another medium bowl, whisk together melted butter, oil, and vanilla paste or extract until well combined. Whisk in buttermilk and egg yolks until well combined.
4. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites and cream of tartar at medium-low speed until foamy. Increase mixer speed to medium-high; gradually add remaining ¼ cup (50 grams) sugar, beating until soft peaks form, about 1 minute. Increase mixer speed to high, and beat until stiff, shiny peaks form, about 1 minute. (Do not overbeat.) Transfer egg white mixture to another medium bowl; return bowl to stand mixer.
5. Switch to the paddle attachment. Add flour mixture to mixer bowl; with mixer on low speed, gradually add butter mixture, beating just until combined, about 15 seconds; scrape bottom and sides of bowl and paddle. Beat at medium speed until thick, smooth, and well combined, about 30 seconds. Fold in one-third of egg white mixture until almost combined. Gently fold in remaining egg white mixture until no white streaks remain. Divide batter between prepared pans, smoothing with an offset spatula. Tap pans on a kitchen towel-lined counter 6 to 8 times to release air bubbles.
6. Bake until edges are lightly browned and a wooden pick inserted in center comes out clean, about 20 minutes. Let cool in pans on a wire rack for 10 minutes. Remove from pans, gently remove parchment, and let cool completely on a wire rack.
7. Level cooled cake layers, if desired. Place 1 cake layer on a serving plate.
8. Transfer 1½ cups (265 grams) Whipped Cream Frosting to a pastry bag fitted with a large round piping tip. Pipe a border of frosting around edge of cake layer. Spread half of Blueberry Filling within frosting border. Pipe remaining frosting in bag onto filling; gently spread smooth with an offset spatula. Top with remaining cake layer. Spread remaining frosting on top and sides of cake, creating a slight border on top of cake. Spoon remaining Blueberry Filling on top of cake within border. Loosely cover and refrigerate for at least 4 hours before serving or up to overnight. Just before serving, garnish with blueberries and flowers, if desired. Cover and refrigerate for up to 4 days.

**We used King Arthur Unbleached Cake Flour.*

Whipped Cream Frosting

Makes about 5 cups

1 (8-ounce) package (226 grams) cream cheese, room temperature
½ cup (100 grams) granulated sugar
Pinch kosher salt
2½ cups (600 grams) cold heavy whipping cream
½ teaspoon vanilla bean paste (3 grams) or vanilla extract (2 grams)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese, sugar, and salt at medium speed until thick, smooth, and creamy, stopping to scrape bottom and sides of bowl and paddle. With mixer on medium-low speed, add cold cream in a slow, steady stream, beating just until combined. Thoroughly scrape bottom and sides of bowl and paddle.
2. Switch to the whisk attachment. Add vanilla paste or extract, and beat at medium-low speed until combined. Gradually increase mixer speed to high, beating until thick, fluffy, stiff peaks form. Use immediately.

Blueberry Filling

Makes about 1¾ cups

2½ cups (315 grams) fresh blueberries, divided
6 tablespoons (72 grams) granulated sugar
1 tablespoon (15 grams) fresh lemon juice
Pinch kosher salt
1 tablespoon (8 grams) cornstarch
1 tablespoon (15 grams) water

1. In a small saucepan, bring 1¾ cups (238 grams) blueberries, sugar, lemon juice, and salt to a boil over medium-high heat, stirring frequently until sugar dissolves. Reduce heat to medium; cook, stirring occasionally, until berries begin to soften and liquid begins to thicken, about 5 minutes.
2. In a small bowl, whisk together cornstarch and 1 tablespoon (15 grams) water until dissolved and smooth; stir into blueberry mixture. Cook over medium heat, stirring frequently, until mixture is thickened, about 1 minute. Remove from heat, and stir in remaining ½ cup (77 grams) blueberries. Let cool completely, stirring occasionally.

*pro tip

Blueberry Filling can be made a day ahead and refrigerated; before you use it, stir in a tablespoon of water to loosen it up.

bake FROM SCRATCH

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THE Bundt Pan

by AMBER WILSON

The enchanting appeal of the elegant and effortless Bundt

When conversations begin to match the slow flickering flame from the candles and the evening begins to tilt to an end, I am comforted knowing I have an uplifting grand finale in the form of a Bundt cake patiently waiting for me under a glass dome on the counter. All that's needed is to whisk cold cream until it's soft and billowing—destined to be draped on the side of a gloriously golden slice of Bundt cake alongside an etched glass bowl filled to the brim with the first of the season's strawberries. A Bundt is incredibly satisfying with its smooth, evenly browned crust, moist crumb, and beautiful shape. It's no wonder this iconic pan has become the quintessential American cake for any and every occasion. The pans are easy to bake with and produce consistent results, and perhaps best of all, Bundts need little to no decoration. The cake looks elaborate and impressive when it comes to the table, all thanks to the shape of the Bundt pan.

Bundt pans were invented in 1950 by H. David Dalquist, the founder of Minnesota's Nordic Ware company. Dave cast the first Bundt pan for the Minneapolis-based Hadassah (a Jewish women's organization), which wanted to re-create traditional European *kugelhopf*—a yeasted cake baked in a distinctive ring mold with a tube in the middle that conducts heat into the batter for faster baking. The original kugelhopf pan was bulky and weighed more than 10 pounds. Nordic Ware enhanced the design by using cast aluminum, making it lightweight and

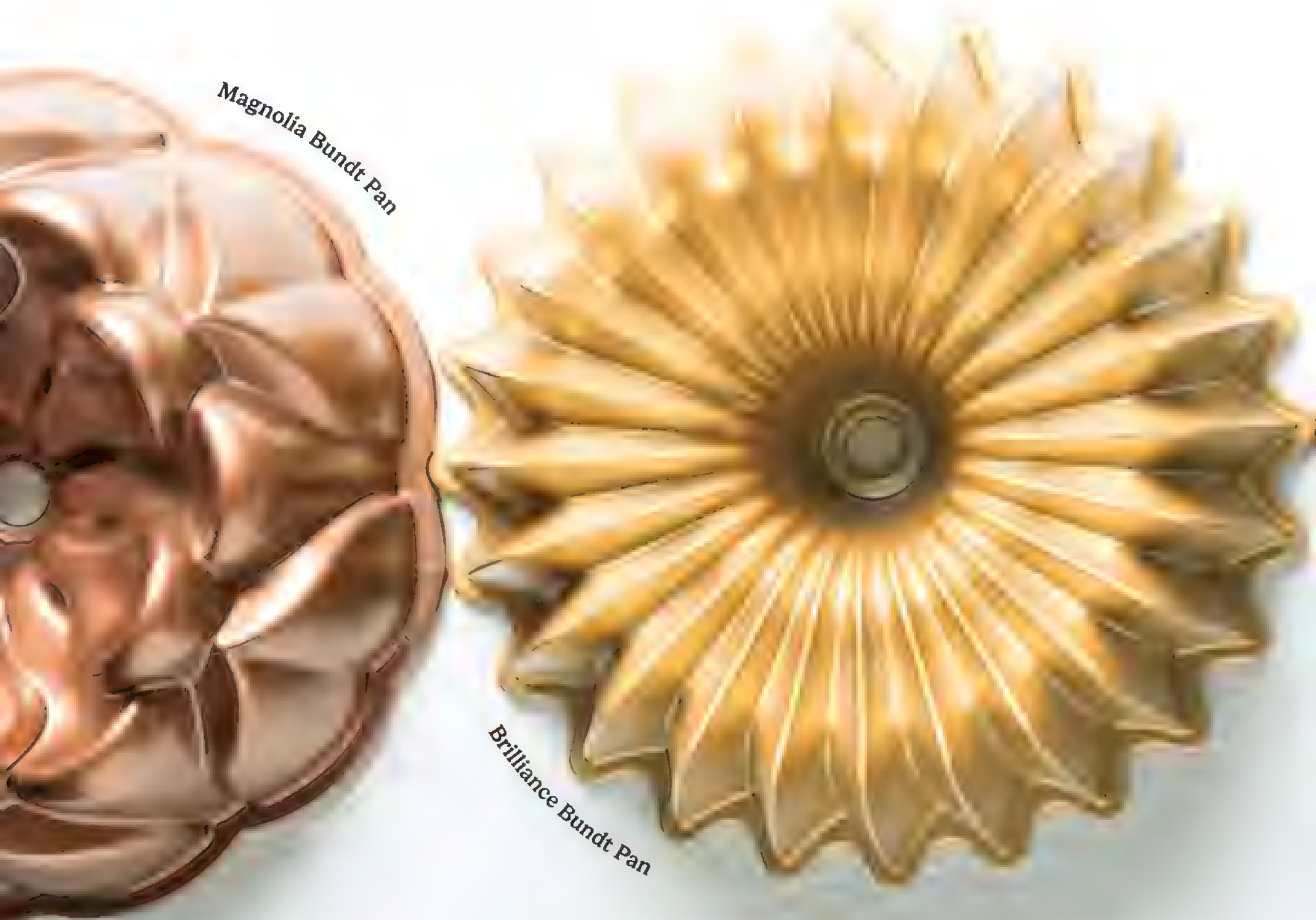
✳ *Capacity Dilemma Demystified*

When you buy a newly made Bundt pan, the cup capacity is labeled on the pan, but when you inherit a treasured pan or find a vintage one you can't live without, the Bundt capacity may be a mystery. Here's a quick and easy tip for finding the volume of your beloved Bundt pan. Pour water into the pan using a measuring cup until it's filled two-thirds to three-fourths full, counting as you go. Why only partially full? To take into account the rise of the cake as it bakes so you don't have batter overflowing in your oven. This will give you the cup capacity so you can use your precious pan with confidence when baking your favorite Bundt cake recipes.

a better heat conductor. Dave trademarked the pan's name as "Bundt," stemming from the German word *bundkuchen*, meaning "a cake for a gathering." The pan wasn't immediately successful and was almost discontinued in the early 1960s. However, everything changed in 1966 thanks to the 17th annual Pillsbury Bake-Off® Contest. A Texas woman used a Nordic Ware Bundt pan to create her decadent Tunnel of Fudge cake recipe. She won second place in the national contest, and the Bundt pan quickly became a staple in kitchens nationwide.

Though it creates an aesthetically unique cake, the Bundt pan's central hole is a practical innovation. It provides faster and more even heat distribution, so dense batters bake uniformly from edge to edge. Because of the Bundt's distinctive shape, thicker cake batters with a tight crumb structure, like pound cake, do best in these pans. Light batters have too much leavening to come out of the pan cleanly. The most significant advantage of a Bundt cake is that you never need to worry about an underbaked center ever again!

Even if you have a Bundt pan with a nonstick coating, it's best to apply baking spray with flour right before adding your batter to ensure your cake will release easily from the pan. (Do not use cooking spray; it can deteriorate the nonstick finish of the pan.) Spray lightly, holding the can about 8 inches away from the pan. Use a pastry brush to gently and evenly spread the spray up the sides and into the details of the pan, brushing away excess. Be sure to spray and brush the center funnel of the pan, too. Once the batter is in the pan, firmly tap the pan several times on a countertop covered with a kitchen towel to help the batter settle into the curves and ridges of the pan and release any air bubbles that may be trapped in the batter. As it bakes, the batter grips onto the flour in the baking spray for stability as it rises, which helps create a lofty Bundt cake.



Once your cake is out of the oven, it's essential to let your Bundt cool in the pan on a wire rack for the time specified in the recipe. Also, use the thin, smooth blade of an offset spatula to gently slide down the sides of the pan and around the tube to release any spots that might be sticking. As the cake cools, it will gradually release itself from the sides of the Bundt pan. To remove the cake from the pan, carefully invert it onto a wire rack, remove the pan, and let the cake cool completely or for the time indicated in the recipe. If the cake doesn't come out of the pan immediately, allow it to sit upside down on the rack for a few minutes. If gravity hasn't made the cake drop from the pan, give it a gentle jiggle to help it release.

To clean your Bundt pan, try loosening crusted cake crumbs from a dry pan; it can often be easier than when it's wet. There are also special Bundt cleaning brushes with bristled and pointed ends for getting those detailed, hard-to-reach crannies. You can soak your pan to help loosen any stubborn dried bits clinging to it; however, if your pan has a nonstick coating, don't soak it for longer than 15 minutes since excessive soaking can damage the coating. Be sure to dry your pans thoroughly before storing. This added effort will result in a longer lifespan for your Bundt pans.

Bakers are constantly inspired by ingredients, yet when it comes to Bundt cakes, the pans are equally inspiring. Nothing quite compares to this kitchen tool that can magically transform the simplest batters into something sophisticated that never fails to impress. So many have that shared memory of a perfectly curved cake under a dome of glass, beckoning us to reach in and cut a slice. And if you are looking for a graceful way to usher a meal to a close, the simple pleasures of a Bundt are often the most satisfying.

Bake in a Bundt Pan **In this issue, don't miss:**

Irish Cream Pound Cake, **page 88**

Persian Love Pound Cake, **page 88**

You can never bake too many Bundts! We have endless uses for a wide variety of Bundt pans within the pages of our two Bundt cookbooks, available at *bakefromscratch.com/shop*.

SWEET SERENITY

Betül Tunç, the creator of Turkuaz Kitchen, shares her appetite for culinary storytelling that uplifts and inspires followers all over the world

BY AMBER WILSON / PHOTOGRAPHY BY BETÜL TUNÇ

For Betül Tunç, the kitchen is a sanctuary—a place of peace and joy. Being born into and raised with Turkey's rich culinary customs played a significant role in shaping her palate and profound connection with the kitchen at an early age. "Growing up in the culinary mosaic of Turkey was nothing short of a blessing for a budding food enthusiast like myself. Home-cooked meals were the norm in our household; the concept of store-bought, prepackaged foods was nearly nonexistent. When I was little, my mother was the home chef, crafting every dish from the ground up with natural ingredients. Among our treasured family snacks were my mother's signature cake, dense with raisins and generously speckled with nuts. And it was the warm, citrusy aroma of sweet orange peel wafting through our home that first captured my senses and etched a profound love for baking in my heart."

Betül's affection for baking from scratch sparked early in life, around 8 or 9 years old. "As a child, I would perch on a chair, gazing in wonder as my mother and sisters whipped up various dishes. My mother, unlike those who prefer spotless kitchen counters, welcomed the mess of little hands learning to cook. She turned our cold winter days into warm memories of baking and cooking from scratch, embedding a love for the kitchen that burns brightly to this day."

Her passion for baking and cooking continued brewing and eventually transpired into the enchanting account Turkuaz Kitchen. After moving to Blacksburg, Virginia, Betül started her journey into social media and food photography as a pastime in 2017. Initially, it was something to engage with while caring for her young son, Kerem. "As my online presence grew, it began to open doors I hadn't anticipated. The turning point came with partnership proposals from renowned brands, which was both surprising and affirming. That's when I first realized that my passion could indeed be my profession. I decided to embrace this path fully and transform my hobby into a career that I love."

In her stunning videos, Betül shares her appetite for baking with masterful techniques she makes look effortless and, at the same time, approachable. She loves getting lost for hours in the kitchen as she immerses herself in developing recipes. When asked what her favorite recipes and techniques to share are, it's no surprise to hear pastries top the list. "I delight in experimenting with recipes from around the globe and infusing them with my personal touch. While I'm not typically a dessert person," she confesses, "baking and decorating cakes hold a special place in my heart—a teenage passion that's stayed with me. For an effortlessly elegant touch, I suggest using fresh flowers and herbs for decoration; they turn any dessert from simple to enchanting with minimal effort."

The romance in her content genuinely reflects her love for all things vintage. Every piece of wonderfully worn pottery or antique kitchen tool tells tales of its past life through its enduring weathering. It adds to Betül's deeply artistic aesthetic and an old-fashioned charm that she finds irresistible. "I've always been drawn to the aesthetic richness of the past—every item, every piece of music carries a legacy that I aim to weave into my culinary storytelling."

Her creative process is as distinctive and whimsical as the content itself. Once she's perfected a recipe, the artistic

journey begins. She works in delightful chaos, allowing spontaneity and instinct to guide the aesthetics of each video. Everything from attire, the setting, and final look of the dish comes together in a spontaneous flutter of chaotic romanticism as the camera records every delightful moment. For Betül, this is a solitary act, as it allows for her special touch to be in every frame, and she says that she wouldn't have it any other way.

"My creative process is a captivating dance between curiosity and imagination. The most challenging step is selecting the dish to create, given my insatiable desire to cook and share endlessly. Once the recipe is chosen and tested, that's when the real magic happens. I dive deep into research when it's a dish from world cuisines, because honoring the original is crucial. But once the foundation is laid, my imagination takes the helm. The moment I hit record, it's as though a culinary symphony commences—every technique, every ingredient comes together spontaneously on camera."

She continues, "My ultimate goal is to convey the irresistible allure of each dish through the lens so that even those who can't taste it believe in its delectability. It's not uncommon for me to reshoot if the initial take doesn't meet my vision. I might revisit the scene the following day or experiment with various presentations to capture the most enticing angle. In essence, my creative journey is a blend of planning and improvisation."

Betül has a variety of exciting projects in store for this year that she is greatly anticipating. She is currently focusing on the final stages of wrapping up her first cookbook, slated to debut this fall. She describes her cookbook journey so far as an exhilarating and profoundly rewarding experience. "The entire process, from the initial brainstorming of recipes to the meticulous editing phase, has been both challenging and fulfilling. I realized that it was similar to the anticipation and preparation one experiences during pregnancy, as I did with my son, Kerem. Every step, despite its difficulties and the exhaustion it brought, was a labor of love."

She adds, "Crafting each detail to align with my vision and capturing the essence of my recipes through photography has been a remarkable journey. I am eagerly looking forward to seeing the book in the hands of readers and hearing their thoughts and experiences as they bring these recipes to life in their own kitchens."

Betül leaves us with her most valuable advice, which can be applied inside and outside the kitchen: pursue your passions wholeheartedly. "I firmly believe that the key to true success lies in following what genuinely excites and motivates you," she declares. "When you engage in activities that ignite your passion, you not only enrich your own life but often inspire those around you. My advice is simple: find what you love, dedicate yourself to it, and never lose the determination to keep going, no matter the obstacles." It's that same pursued passion for food that was lit at a young age in Betül's heart that's still flaming brightly and never faded, and for that, we are grateful.

BUDAPEST ROLL

Makes 3 to 5 servings

Recipe by Betül Tunc

Despite its name, Budapest roll is not a specialty sweet hailing from Hungary's capital—it's from Sweden. Ingvar Strid, a Swedish pastry chef, first introduced this delicious recipe to Sweden, and it has since become a cherished dessert worldwide. Betül's delectable version is made with an alluring almond-studded pavlova-like meringue cake that's filled with vanilla whipped cream and strawberries and topped with raspberries.

Meringue:

- 5 large egg whites (150 grams), room temperature
- Pinch salt
- 1 cup (200 grams) granulated sugar
- 1⅓ cups (144 grams) almond flour
- 5 tablespoons (58 grams) vanilla instant pudding mix*
- ½ cup (57 grams) sliced almonds

Confectioners' sugar, for dusting

Filling:

- 2 cups (480 grams) cold heavy whipping cream
- ½ cup (60 grams) confectioners' sugar
- 1 teaspoon (4 grams) vanilla extract
- ½ cup (83 grams) sliced fresh strawberries

- 1 cup (130 grams) fresh raspberries, sliced

Garnish: fresh mint

1. Preheat the oven to 330°F (165°C).
2. Using an electric hand mixer with a large bowl or in the bowl of a stand mixer fitted with the whisk attachment, beat the egg whites and a pinch of salt at medium speed until foamy. Then add the sugar a little at a time while continuing to beat until it becomes fluffy and holds stiff peaks. Evenly sift the almond flour and vanilla pudding mix over the meringue. Using a wooden spoon, gently fold the mixture until just everything is incorporated.
3. Line a 14x10-inch rimmed baking sheet with parchment paper. Pour the batter into the prepared sheet and spread evenly. Sprinkle the sliced almonds evenly over the top. Place in the oven and bake for 20 minutes until set and dry to the touch.
4. Dust a piece of kitchen cloth with confectioners' sugar. Flip the baking sheet over onto the cloth, and gently peel the parchment paper from the meringue. Starting from the bottom, roll the meringue toward the top, rolling the kitchen cloth at the same time to keep the meringue from sticking together. Once fully rolled, let it cool completely like this to make it easy to roll.
5. In the meantime, in a large bowl or stand mixer, add cold heavy whipping cream, confectioners' sugar, and vanilla extract. Beat at a high speed until stiff peaks form but be careful not to overwhip.
6. Unroll the cooled meringue, keeping the almond side down. Spread the cream evenly over the top. Place some strawberries on top. Starting with a short side, carefully roll until you reach the top. You may also start from a long side to obtain a thinner Budapest roll. Let it cool in the refrigerator for 1 to 2 hours.
7. Slice the Budapest roll into 3, 4, or 5 equal pieces. Decorate with raspberries and mint and serve.

**Betül uses Jell-O Vanilla Instant Pudding Mix.*

BOUNTIFUL BUNS

Fill your baskets with these breads that bake to individually portioned perfection in your trusty muffin pan

PHOTOGRAPHY BY KYLE CARPENTER / RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY AARON CONRAD / STYLING BY MAGGIE HILL

Roasted Garlic-and-Caramelized Onion Focaccia Rolls, page 42

SESAME-AND-GREEN ONION KNOTS

Makes 12 rolls

Filled with green onions, a.k.a. scallions or spring onions, and speckled with sesame seeds, these braided rolls are inspired by cong you bing, or scallion pancakes, a Chinese savory flatbread.

4¼ cups (540 grams) bread flour, divided, plus more for dusting
2 tablespoons (24 grams) granulated sugar
1 tablespoon (9 grams) plus ¼ teaspoon kosher salt, divided
1 (0.25-ounce) package (7 grams) instant yeast*
¾ cup (180 grams) whole milk
½ cup (120 grams) plus 1 tablespoon (15 grams) water, divided
⅓ cup (76 grams) unsalted butter
2 large eggs (100 grams), room temperature and divided
¾ cup (64 grams) lightly packed finely sliced green onion
1½ teaspoons (7 grams) sesame oil
1 teaspoon (4 grams) minced garlic
3 tablespoons (42 grams) unsalted butter, melted and cooled slightly
Sesame seeds, for sprinkling

1. In the bowl of a stand mixer, whisk together 2 cups (254 grams) flour, sugar, 1 tablespoon (9 grams) salt, and yeast by hand.
2. In a medium saucepan, heat milk, ½ cup (120 grams) water, and butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add hot milk mixture to flour mixture; using the paddle attachment, beat at medium speed until combined. Add 1 egg (50 grams), beating until combined. With mixer on low speed, gradually add 2 cups (254 grams) flour, beating just until a shaggy dough comes together and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, smooth, somewhat sticky dough forms, 20 to 23 minutes; add up to remaining ¼ cup (32 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a lightly floured surface, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.
5. Spray a 12-cup muffin pan with baking spray with flour.
6. Punch down dough, and let stand for 5 minutes. On a lightly floured surface, roll dough into an 18x12-inch rectangle, one long side facing you.
7. In a small bowl, stir together green onion, sesame oil, garlic, and remaining ¼ teaspoon salt.
8. Using a pastry brush, brush melted butter onto dough. Sprinkle green onion mixture evenly onto bottom half of dough, leaving a ½-inch border along bottom long side. Fold top half down, lightly pressing to adhere. Trim ⅛ to ¼ inch off short sides of dough; cut crosswise into 12 strips (about 1½ inches wide each).
9. Leaving ½ inch intact at folded end, cut 1 dough strip into 3 strands. Loosely braid strands, pinching end to adhere.

Carefully tuck loose end of braid under to create a knot. Place in a prepared muffin cup. Repeat with remaining dough strips. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 45 minutes.
10. Preheat oven to 375°F (190°C).
11. In another small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) water. Using a pastry brush, gently brush egg wash onto rolls; sprinkle with sesame seeds.
12. Bake until golden brown and an instant-read thermometer inserted in center registers at least 190°F (88°C), about 20 minutes. Let cool in pan on a wire rack for 10 minutes. Serve warm. Store in an airtight container for up to 3 days.

**We used Platinum® Yeast from Red Star®.*

Looking for more spectacular bread recipes?

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ROASTED GARLIC-AND-CARAMELIZED ONION FOCACCIA ROLLS

Makes 12 rolls

When cooked low and slow, intensely flavored alliums become gently savory-sweet and create a meltingly rich topping to these airy rolls.

Garlic:
1 medium head garlic (55 grams), cloves separated and peeled
1 to 2 cups (224 to 448 grams) olive oil (not extra-virgin)

Onions:
1 tablespoon (14 grams) unsalted butter
1½ cups (150 grams) thinly sliced yellow onion (about 1 small onion)
1 teaspoon (4 grams) granulated sugar
½ teaspoon (1.5 grams) kosher salt

Dough:
1 cup plus 3 tablespoons (285 grams) water, room temperature (70°F/21°C to 75°F/24°C)
3 tablespoons (42 grams) extra-virgin olive oil, divided
3 cups (381 grams) bread flour, plus more for dusting
2¼ teaspoons (6.75 grams) kosher salt
1 (0.25-ounce) package (7 grams) instant yeast*

Flaked sea salt (optional)
Garnish: chopped fresh rosemary

1. For garlic: In a small saucepan, place garlic. Add enough olive oil to submerge garlic. Bring to a boil over medium heat; reduce heat, and simmer, stirring frequently, until garlic is very soft, about 30 minutes. Let cool completely.
2. Crush roasted garlic in oil; transfer mixture to a resealable jar, and refrigerate for up to 2 weeks.
3. For onions: In a small skillet, melt butter over medium heat. Add onion, sugar, and kosher salt; cook, stirring frequently, until onion is soft and translucent, about 10 minutes. Reduce heat to medium-low; cook, stirring frequently, until golden brown, 25 to 35 minutes. Let cool completely. Refrigerate in an airtight container for up to 3 days.
4. For dough: In the bowl of a stand mixer, combine 1 cup plus 3 tablespoons (270 grams) room temperature water and 1½ tablespoons (21 grams) extra-virgin olive oil. Add flour, kosher salt, and yeast. Using the paddle attachment, beat at low speed until combined, about 1 minute; scrape sides of bowl and paddle. Beat at medium-low speed until dough pulls away from sides of bowl and forms a smooth ball on paddle, 3 to 4 minutes, stopping to scrape sides of bowl.
5. Oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) for 1½ hours, folding dough in bowl every 30 minutes. (To fold, use wet or oiled hands to reach under one side of dough; gently stretch up, and fold over center. Repeat 3 more times around bowl.)
6. Spray a 12-cup muffin pan with cooking spray.
7. Turn out dough onto a lightly floured surface, and divide into 12 portions (about 58 grams each). Place each portion into a prepared muffin cup. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough just reaches top of muffin cups, about 20 minutes.
8. Preheat oven to 425°F (220°C).
9. Drizzle remaining 1½ tablespoons (21 grams) extra-virgin olive oil onto rolls. Using your fingers, dimple dough, touching pan through dough without tearing dough.
10. Dot or spread about 1 crushed roasted garlic clove on each roll. Season with sea salt (if using).
11. Bake until tops are lightly browned and almost set, about 5 minutes. Top rolls with caramelized onion as desired. Bake until rolls are golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 6 to 7 minutes more. Let cool in pan on a wire rack for 10 minutes. Brush warm rolls with oil from roasted garlic. Garnish with rosemary, if desired. Serve warm. Store in an airtight container for up to 3 days.

**We used Platinum® Yeast from Red Star®.*

baking with britney

FLAVORS *in* BLOOM

Rose Cupcakes with Pistachio Frosting, page 45

Nothing embraces the promise of springtime quite like the scent of rose, gently kissed with buttery notes of pistachio, and a heavenly white chocolate tiramisù punctuated with rubied, tart raspberries

REC PE DEVELOPMENT, STYLING, AND PHOTOGRAPHY BY
BRITNEY BROWN CHAMBERLAIN

Having visited more than 33 countries, Maryland-based Britney Brown-Chamberlain draws inspiration for her blog, *Britney Breaks Bread*, from each region she encounters, making Britney a deliciously welcome addition to our magazine as the *Bake from Scratch* 2024 contributing editor.

Follow Britney on Instagram at @britneybreaksbread and her website, *britneybreaksbread.com*.

ROSE CUPCAKES WITH PISTACHIO FROSTING

Makes 12 cupcakes

Embark on a floral-infused journey with rose cupcakes crowned with a pistachio buttercream that adds a delightful nutty yet buttery flavor. These cupcakes are a sublime blend of elegance and indulgence.

Cupcakes:

- 1½ cups (188 grams) all-purpose flour
- 1 cup (200 grams) granulated sugar
- 2 teaspoons (10 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (113 grams) unsalted butter, room temperature
- 2 large eggs (100 grams)
- 2 tablespoons (28 grams) vegetable oil
- ½ cup plus 2 tablespoons (150 grams) whole milk
- 1 teaspoon (4 grams) rose water
- 1 teaspoon (6 grams) vanilla bean paste

Frosting:

- ½ cup (113 grams) unsalted butter, room temperature
- 8 ounces (226 grams) cream cheese, room temperature
- 3 cups (360 grams) confectioners' sugar
- 1 tablespoon (10 grams) meringue powder
- 1½ teaspoons (6 grams) pistachio emulsion*
- Pinch kosher salt

Garnish: chopped pistachios, edible dried roses

1. Preheat the oven to 350°F (180°C). Line a 12-cup muffin pan with cupcake liners.
2. For cupcakes: In the bowl of a stand mixer fitted with the paddle attachment, combine flour, sugar, baking powder, kosher salt, and butter. Mix together on medium speed until a sandy mixture forms, 1 to 2 minutes.
3. In a medium mixing bowl, combine eggs, oil, whole milk, rose water, and vanilla bean paste. Whisk together until all ingredients are combined. Pour into the bowl of the stand mixer and mix on medium-low until smooth, about 30 seconds.
4. Scrape down the sides of the bowl and mix for an additional 10 to 15 seconds. Fill each muffin cup about two-thirds full (about 3 tablespoons/65 grams).
5. Bake for 20 to 22 minutes. Allow the cupcakes to cool completely in the muffin pan.
6. For frosting: Add butter to the bowl of a stand mixer fitted with the paddle attachment. Beat the butter on medium-low speed for 1 minute and then add the cream cheese and mix together for an additional minute. Add confectioners' sugar, meringue powder, pistachio emulsion, and salt. Mix on low speed, gradually increasing to medium speed once the ingredients begin to come together.
7. Add frosting to a piping bag fitted with desired tip, and pipe on top of the cooled cupcakes. Garnish with chopped pistachios and dried roses, if desired.

**I use LorAnn Oils Pistachio Bakery Emulsion, available online.*

britney's tip

Whereas typical flavored extracts use alcohol as their base, an emulsion is a robust water-based flavoring. Water does not evaporate as quickly as alcohol when exposed to heat, so an emulsion's flavor and fragrance will be stronger than those of an extract.

WHITE CHOCOLATE RASPBERRY TIRAMISÙ

Makes 8 to 10 servings

This is my new dessert obsession! It's an exquisite harmony of a velvety white chocolate cream and raspberry cream, layered between almond liqueur-soaked ladyfingers, creating a luscious symphony of flavors that dances on your palate. This take on tiramisù elevates the classic dessert where sweetness meets the perfect hint of tartness in every heavenly bite.

Filling:

- 2¾ cups (660 grams) heavy whipping cream
- 8 ounces (226 grams) mascarpone cheese
- 2 teaspoons (12 grams) vanilla bean paste
- Pinch kosher salt
- 13 ounces (375 grams) white chocolate, chopped

Ladyfingers:

- 1 cup (125 grams) all-purpose flour
- 2 tablespoons (16 grams) cornstarch
- Pinch kosher salt
- 4 large eggs (200 grams)
- ⅔ cup (134 grams) granulated sugar, divided
- 3 tablespoons (21 grams) confectioners' sugar

- ⅓ cup (107 grams) raspberry preserves
- 1½ teaspoons (6 grams) raspberry extract (optional)
- ½ cup (120 grams) almond liqueur
- ¼ cup (25 grams) unsweetened cocoa powder

Garnish: shaved white chocolate, fresh raspberries

1. For filling: Add heavy cream, mascarpone, vanilla bean paste, and salt to a saucepan; heat over medium-low heat until warm, about 5 minutes. Add white chocolate, and whisk until fully melted.
2. Pour mixture into a large mixing bowl and cover with plastic wrap. Place the bowl in the refrigerator for at least 6 hours, ideally overnight. While the cream is cooling, make the ladyfingers.
3. Preheat the oven to 350°F (180°C).
4. For ladyfingers: In a small bowl, whisk together flour, cornstarch, and salt. In a separate bowl, separate the egg whites and egg yolks.
5. In the bowl of a stand mixer fitted with the whisk attachment, add egg whites and beat at medium speed until bubbly; then begin to slowly add ⅓ cup (67 grams) granulated sugar with the mixer going. Mix until stiff peaks form and then place the meringue into a clean mixing bowl.
6. Clean the bowl of the stand mixer and whisk attachment and reattach to the mixer. Add egg yolks and remaining ⅓ cup (67 grams) granulated sugar and beat at medium speed for 3 to 4 minutes until pale yellow and slightly thickened in texture. Gently fold the meringue into the egg yolks and then fold in the flour/cornstarch mixture.
7. Add the batter to a piping bag with a ½-inch round tip.
8. Line two baking sheets with parchment paper and pipe 3x1-inch ladyfingers onto the baking sheet, spacing each about 1 inch apart.
9. Add confectioners' sugar to a fine-mesh sieve and dust the ladyfingers with a generous amount of the sugar.
10. Bake for 8 to 12 minutes until golden brown and dry. Set aside to cool completely.
11. Remove the cream mixture from the refrigerator and pour into a stand mixer fitted with the whisk attachment. Beat at medium speed for 3 to 5 minutes until thick and fluffy—do not overmix! As soon as stiff peaks form, stop mixing.
12. Remove two-thirds of the cream into a mixing bowl. Add raspberry preserves and extract if using, and mix together until just combined.
13. In a small mixing bowl, add almond liqueur.
14. Spread plain cream into the bottom of a 13x9-inch or 3-quart serving dish. Dip ladyfingers, one at a time, into the liqueur. Fit as many ladyfingers into a single layer as possible, about 20 ladyfingers. Spread half of the raspberry cream (about 2½ cups/419 grams) on top of the ladyfingers and then repeat dipping the remaining ladyfingers into the liqueur and place on top of the raspberry cream in a single layer. Add the remaining raspberry cream on top and dust with cocoa powder. Place in the refrigerator for at least 6 hours, ideally overnight.
15. Just before serving, garnish with shaved white chocolate and raspberries, if desired.

PETIT FOURS

Confidently create elegant French petit fours that will have you exclaiming magnifique *instead of* très tragique

PHOTOGRAPHY BY KYLE CARPENTER
RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY AARON CONRAD AND KATIE MOON DICKERSON
STYLING BY MAGGIE HILL

During the 19th century in France, bakers discovered they could utilize the residual warmth of their stone ovens after extinguishing the initial intense heat. This blazing hot setting used to bake crusty loaves of bread was called *grand four* or "big oven." The latent heat was enough to cook tiny, individual pastries as the oven cooled. This cool-down setting gave rise to the name *petit four* or "small oven," *et* voilà, the creation of petit fours! The small pastries eventually assumed the name of the oven setting they were baked in, and they have since been elevated into various small, exquisite pastries, now treasured worldwide. The adorable cakes we consider petit fours are just one type, called petit fours *glacé*.

The Components

Our petit fours are comprised of buttercream with or without fruit preserves between two cake layers. Another thin layer of buttercream is applied on top before freezing. Poured fondant elegantly drapes over the cake and then it's time to decorate these charming, delicious bite-size petit fours to your heart's desire.

CAKE: The cake is the foundation of a petit four and must have certain qualities. It should be very moist and relatively dense. Its density will help ensure that the cake slices cleanly and will be able to hold together when assembling the layers.

FILLING: We kept the filling flavors classic with Almond Buttercream and strawberry preserves, but you can use a variety of spreadable fillings like lemon curd, chocolate buttercream, orange marmalade, or even hazelnut-chocolate spread!

CRUMB COAT: The second layer of Almond Buttercream is a practical application that will make your petit fours look flawless. This thin layer of frosting acts as a crumb coat, locking in any loose crumbs from the cake, and will help keep the surface perfectly smooth so the poured fondant glaze stays nice and smooth as well. The buttercream will also firm up as it chills, making it even easier to slice the petit fours into nice and neat little squares.

GLAZE: Not to be confused with the rolled sheets of sugar dough that blanket wedding cakes, petit fours are enveloped in an elegant glaze called poured fondant. It's simply a blend of confectioners' sugar, corn syrup, water, flavorings, and white chocolate heated over a double boiler until smooth and pourable. The beauty of poured fondant is that it gives you an all-over coating that sets into a shell as it cools and keeps the petit fours moist for days, making them an ideal make-ahead dessert.

Tool Tête-a-Tête

Here are a few standout tools to help you make the perfect petit fours

A CUT ABOVE: The small sawing motions from a **serrated knife** will help you cut your petit fours into neat squares and keep the filling from spilling out between the cake layers.

CORRAL THE CHAOS: A **rimmed baking sheet with a wire rack** will make the glazing step less messy, and the pan will catch all excess glaze to reuse as needed.

JUST RIGHT: An **instant-read thermometer** eliminates guesswork when making the poured fondant. As soon as the thermometer reads anywhere from 105°F (41°C) to 110°F (43°C), the glaze is ready for pouring!

EASY DOES IT: To keep the poured fondant at an ideal consistency, we make a double boiler by placing a **mixing bowl over a small saucepan** with 1 inch of water warmed over very low heat.

SMALL BUT MIGHTY: The slender, angled blade of an **offset spatula** gives you optimal control, helping you achieve a smooth top when making the cake, spreading the buttercream and preserves, and evenly coating the top of the cake with the buttercream. It's also the perfect tool for transferring the delicate petit fours from the wire rack to a serving platter.

PETIT FOURS

Makes 48 cakes

Bring the enchantment of a French pâtisserie straight to your kitchen with these dainty and delicious bite-size cakes.

- **1 cup (227 grams) unsalted butter, softened**
- **1¾ cups (350 grams) granulated sugar**
- **4 large eggs (200 grams), room temperature**
- **¾ teaspoon (3 grams) almond extract**
- **½ teaspoon (2 grams) vanilla extract**
- **3 cups (375 grams) all-purpose flour**
- **½ teaspoon (2.5 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **¾ cup (180 grams) whole milk, room temperature**
- **3 tablespoons (45 grams) sour cream, room temperature**
- **Almond Buttercream (recipe follows)**
- **White Chocolate Poured Fondant (recipe on opposite page)**
- **Garnish: edible gold leaf, melted white chocolate**

1. Preheat oven to 325°F (170°C). Spray a 17½x12½-inch rimmed baking sheet with baking spray with flour. Line pan with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in extracts.
3. In a medium bowl, whisk together flour, baking powder, and salt. In a small bowl, whisk together milk and sour cream. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Spread batter into prepared pan.
4. Bake until a wooden pick inserted in center comes out clean, 27 to 30 minutes. Let cool in pan for 10 minutes. Invert cake onto a wire rack, and discard parchment. Let cool completely.
5. Using a long serrated knife, trim cooled cake on all sides to create a 15x10-inch rectangle. Cut cake in half to create 2 (10x7½-inch) layers.
6. Spread half of Almond Buttercream (about ¾ cup or about 170 grams) on top of 1 cake layer. Top with remaining cake layer, lightly pressing to adhere. Spread remaining buttercream on second layer, smoothing as much as possible. Freeze for 1 hour. (Alternatively, tightly wrap assembled cake in plastic wrap, and freeze for up to 2 months. Unwrap cake, and let it thaw in the refrigerator overnight before proceeding.)
7. Using a long sharp knife, cut cake into 48 (1¼-inch) squares, and return to freezer.
8. Line a rimmed baking sheet with plastic wrap; place a wire rack on top. Place no more than 12 petit fours at least 1 inch apart on prepared rack. Carefully pour White Chocolate Poured Fondant onto petit fours, making sure all sides are completely covered, reheating and re-pouring fondant as necessary. (See Note.) Let stand until set, 10 to 15 minutes. Remove wire rack, spoon used fondant into liquid-measuring cup, and reheat as needed in the top of a double boiler or microwave to maintain a temperature range of 105°F (41°C) to 110°F (43°C).
9. Using a small offset spatula, move glazed petit fours to a serving platter. Repeat procedure with remaining petit fours and remaining White Chocolate Poured Fondant, only removing cakes from freezer when ready to pour. Garnish with gold leaf or melted white chocolate, if desired. Store in an airtight container for up to 2 days, or refrigerate in an airtight container for up to 1 week.

Note: *The glaze will seem far too thick to pour. If it is too warm, the glaze will simply slide off the cake and leave you with lumpy or translucent sides. It is OK if you pour more than is needed to achieve full coverage; the excess will drip off.*

Almond Buttercream

Makes about 1½ cups

- **½ cup (113 grams) unsalted butter, softened**
- **1¾ cups (210 grams) confectioners' sugar**
- **2 tablespoons (30 grams) heavy whipping cream**
- **½ teaspoon (2 grams) almond extract**
- **¼ teaspoon kosher salt**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy, 2 to 3 minutes. Gradually add confectioners' sugar, beating until combined. Add cream, almond extract, and salt, beating until smooth, fluffy, and lightened in color and stopping to scrape bottom and sides of bowl and paddle.

White Chocolate Poured Fondant

Makes about 6 cups

- **10 cups (1,200 grams) confectioners' sugar**
- **⅔ cup (226 grams) light corn syrup**
- **⅔ cup (160 grams) water**
- **2 teaspoons (8 grams) vanilla extract**
- **2⅓ cups (397 grams) white chocolate chips**

1. In the top of a double boiler, combine confectioners' sugar, corn syrup, ⅔ cup (160 grams) water, and vanilla. Cook over simmering water, whisking constantly, until smooth. Add white chocolate chips; cook, stirring frequently, until chocolate is melted and mixture is smooth. Reduce heat to low.
2. Spoon 2 cups (661 grams) fondant into a liquid-measuring cup. Let cool until an instant-read thermometer registers 105°F (41°C) to 110°F (43°C); use immediately.

STRAWBERRY PETIT FOURS

Makes 48 cakes

- **Petit Fours batter (recipe on opposite page)**
- **½ cup (160 grams) strawberry preserves***
- **¾ cup (170 grams) Almond Buttercream (recipe precedes)**
- **Poured Strawberry Fondant (recipe follows)**

1. Proceed with Petit Fours recipe through step 5.
2. Spread preserves onto 1 cooled cake layer. Top with remaining cake layer, lightly pressing to adhere. Spread Almond Buttercream on top in a smooth layer. Freeze for 1 hour. (Alternatively, tightly wrap assembled cake in plastic wrap, and freeze for up to 2 months. Unwrap cake, and let it thaw in the refrigerator overnight before proceeding.)

3. Continue Petit Fours recipe at step 7, using Poured Strawberry Fondant.

**We used Bonne Maman® Strawberry Preserves.*

Poured Strawberry Fondant

Makes about 6 cups

- **10 cups (1,200 grams) confectioners' sugar**
- **⅔ cup (226 grams) light corn syrup**
- **½ cup (120 grams) water**
- **¼ cup (80 grams) strawberry preserves, strained**
- **2 teaspoons (8 grams) vanilla extract**
- **2⅓ cups (397 grams) white chocolate chips**
- **Pink liquid food coloring***

1. In the top of a double boiler, combine confectioners' sugar, corn syrup, ½ cup (120 grams) water, preserves, and vanilla. Cook over simmering water, whisking constantly, until smooth. Add white chocolate chips; cook, stirring frequently, until chocolate is melted and mixture is smooth. Tint with food coloring as desired. Reduce heat to low.
2. Spoon 2 cups (661 grams) fondant into a liquid-measuring cup. Let cool until an instant-read thermometer registers 105°F (41°C) to 110°F (43°C); use immediately.

**We used Wilton Color Right Performance Food Coloring.*

The Assemblage

Once the cake and the buttercream are made, it's time to assemble the petit fours

1. Using a long serrated knife, trim cooled cake on all sides to create a 15x10-inch rectangle. Cut in half to create 2 (10x7½-inch) rectangles.

2. Spread half of Almond Buttercream (¾ cup or 170 grams) on top of 1 cake layer. Top with remaining cake layer, lightly pressing to adhere. Spread remaining buttercream on second layer, smoothing as much as possible. Freeze for 1 hour.

3. Using a long sharp knife, cut cake into 48 (1¼-inch) squares, and return to freezer.

Master Poured Fondant

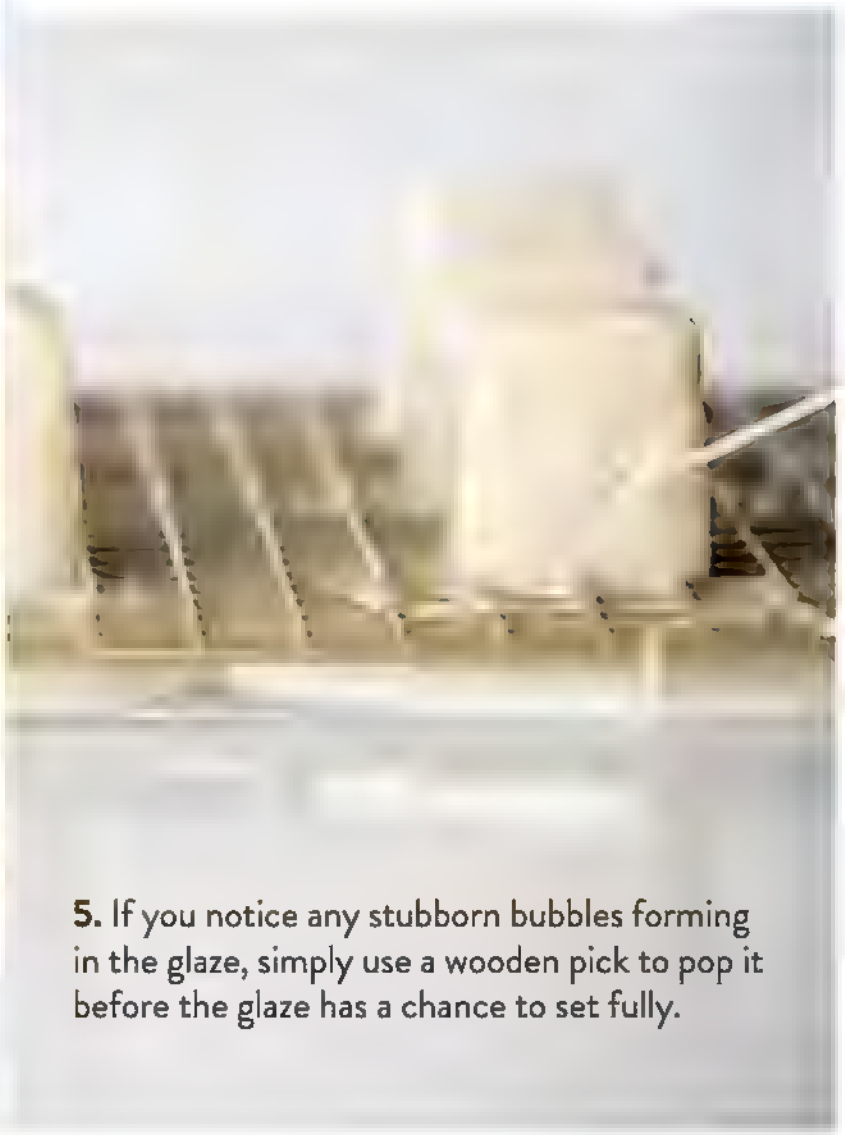
Poured fondant may sound intimidating, but it's a majestic, forgiving glaze. It gives petit fours a slightly lustrous appearance, yet they're dry to the touch and can be easily handled once set. The glaze beautifully gives way when bitten into, revealing the layers of cake and gorgeous filling. Follow a few simple rules, and you will be golden.

1. Keep the glaze warm in a double boiler over low heat. The steam from the water underneath the bowl will heat the glaze just enough to keep it at that perfectly smooth and pourable consistency. Poured fondant hardens as it cools, but you don't want the glaze to set in the bowl before having time to coat each cake. To take the guesswork out of it, keep your eye on the temperature of the glaze using your trusty thermometer.

2. Pour a generous amount of glaze onto each petit four. The viscosity of the glaze pulls itself down the sides of the petit fours, creating an even coating. Don't worry about the excess glaze pooling at the bottom of the rimmed baking sheet under the wire rack; gently lift the plastic wrap and scrape the glaze back into the bowl, reheat, and reuse it!

3. If you notice your layer of glaze is uneven, don't be tempted to add more glaze. Pouring a second layer of glaze will only make it look more lopsided.

4. After glazing the petit fours, let them stand for 10 to 15 minutes to fully set before transferring them from the wire rack to a serving platter. Moving the petit fours too early will result in the glaze sliding around.



5. If you notice any stubborn bubbles forming in the glaze, simply use a wooden pick to pop it before the glaze has a chance to set fully.

Don't Forget to Freeze

The freezer is your best friend when making petit fours, as these are easiest to slice and glaze after being chilled. Don't be tempted to skip this step or cut the freezing time in any way. If you do, the layers may slide around when slicing and the Almond Buttercream coating will melt when you glaze it with the warm poured fondant. If they sit in the freezer for too long and you notice some condensation has formed on the surface, don't fret. Simply blot the surface dry with a paper towel before glazing.

CRAZY FOR COCONUT

PHOTOGRAPHY BY JIM BATHIE / RECIPE DEVELOPMENT BY OLA AGBODZA AND AMANDA STABILE / FOOD STYLING BY KATIE MOON DICKERSON / STYLING BY MAGGIE HILL

Whether sprinkled onto a bun or stirred into a crust, the deliciousness of coconut can't be denied

Coconut Magic Bars, page 66

COCONUT SKOLEBOLLER

Makes 12 buns

Skoleboller, *or school buns, earned their name from the Norwegian tradition of including them in children's school lunch boxes as a treat.*

3⅔ cups (458 grams) all-purpose flour, plus more for dusting
½ cup (100 grams) granulated sugar
1 (0.25-ounce) package (7 grams) active dry yeast*
1 teaspoon (3 grams) kosher salt
½ teaspoon (1 gram) ground cardamom
½ cup (120 grams) warm whole milk (120°F/49°C to 130°F/54°C)
½ cup (120 grams) warm canned unsweetened coconut milk (120°F/49°C to 130°F/54°C)
2 large eggs (100 grams), room temperature and divided
⅓ cup (76 grams) unsalted butter, cubed and softened
Coconut Pastry Cream (recipe follows)
1 cup (120 grams) confectioners' sugar
2 tablespoons (30 grams) water, room temperature
Garnish: sweetened coconut flakes

1. In the bowl of a stand mixer fitted with the paddle attachment, combine 2 cups (250 grams) flour, granulated sugar, yeast, salt, and cardamom. Add warm milks, and beat at low speed until combined. Add 1 egg (50 grams), and beat until combined. Gradually add remaining 1⅔ cups (208 grams) flour, beating just until dough comes together and stopping to scrape sides of bowl.
2. Switch to the dough hook attachment. With mixer on low speed, add butter, one cube at a time, beating until combined after each addition. Beat until dough is elastic and smooth, 8 to 10 minutes.
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 2 to 2½ hours. (Alternatively, cover and refrigerate dough overnight. Let it come to room temperature and then let rise in a warm, draft-free place [75°F/24°C] until doubled in size, 2 to 2½ hours, before proceeding.)
4. Line 2 baking sheets with parchment paper. Spray 2 large sheets of plastic wrap with cooking spray.
5. Lightly punch down dough. Cover and let stand for 10 to 15 minutes. Turn out dough onto a lightly floured surface, and divide into 12 portions (about 74 grams each). Using the palm of your hands, gently shape each portion into a round, smooth ball, lightly flouring your hands as needed. Place 3 to 4 inches apart on prepared pans. Cover with plastic wrap, spray side down, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1½ to 2 hours.
6. Preheat oven to 375°F (190°C).
7. Place Coconut Pastry Cream in a pastry bag fitted with a medium round piping tip.
8. Using your fingers or a ¼-cup measuring cup, gently press an indentation into center of each bun. Pipe pastry cream into indentations. (Do not overfill; pastry cream will expand during baking.)
9. In a small bowl, whisk remaining 1 egg (50 grams) until well combined. Using a pastry brush, brush egg all over top and sides of dough, avoiding pastry cream.
10. Bake until golden brown and an instant-read thermometer inserted near center registers 190°F (88°C), 9 to 11 minutes. Let cool completely on pans on wire racks.
11. In another small bowl, whisk together confectioners' sugar and 2 tablespoons (30 grams) room temperature water until well combined. Using a pastry brush, brush glaze on sides of buns, and immediately garnish with coconut flakes, if desired. Serve immediately. Refrigerate in airtight container for up to 3 days.

**We used Red Star® Active Dry Yeast.*

✳ *pro tip*

Give your can of coconut milk a good shake before you open it since it naturally separates a bit.

Coconut Pastry Cream

Makes 2 cups

1 cup (240 grams) whole milk
½ cup (120 grams) unsweetened coconut milk
½ cup (100 grams) granulated sugar, divided
4 large egg yolks (74 grams)
3¼ tablespoons (26 grams) cornstarch
⅛ teaspoon kosher salt
1½ teaspoons (6 grams) vanilla extract
⅛ teaspoon coconut extract
2 tablespoons (28 grams) unsalted butter, softened

1. In a medium saucepan, heat milks and ¼ cup (50 grams) sugar over medium heat, whisking frequently, until steaming. (Do not boil.)
2. In a medium bowl, whisk together egg yolks, cornstarch, salt, and remaining ¼ cup (50 grams) sugar. Slowly add warm milk mixture, whisking constantly. Pour mixture into saucepan; cook over medium heat, whisking constantly, until thickened and boiling, 4 to 5 minutes. Whisk in extracts.
3. Strain mixture through a fine-mesh sieve into a large bowl. Whisk in butter until melted and well combined. Cover with a piece of plastic wrap, pressing wrap directly onto surface of pastry cream to prevent a skin from forming. Refrigerate until an instant-read thermometer registers 65°F (18°C) to 70°F (21°C), 2½ to 3 hours.

COCONUT-ORANGE TIGER TAILS

Makes 14 doughnuts

The fun name for these large twisted doughnuts supposedly comes from their resemblance to the zig-zag pattern that the big cat's swinging tail makes. If you'd like to keep the doughnut plain and get your coconut flavor through just the glaze, you can use all whole milk and vanilla extract in the dough.

- ½ cup (120 grams) warm water (105°F/41°C to 110°F/43°C)
- 4 tablespoons (48 grams) granulated sugar, divided
- 1 (0.25-ounce) package (7 grams) active dry yeast*
- 4 to 4¼ cups (500 to 531 grams) unbleached all-purpose flour, divided, plus more for dusting
- ½ cup (120 grams) whole milk, room temperature
- ½ cup (113 grams) unsalted butter, melted and cooled
- ¼ cup (32 grams) bread flour
- ¼ cup (60 grams) canned unsweetened coconut milk, room temperature
- 2 large eggs (100 grams), room temperature
- 1½ teaspoons (4.5 grams) kosher salt
- 1 teaspoon (4 grams) vanilla extract
- ¼ teaspoon (1 gram) coconut extract
- Vegetable oil, for frying
- Coconut-Orange Glaze (recipe follows)

1. In the bowl of a stand mixer, stir together ½ cup (120 grams) warm water, 1 tablespoon (12 grams) sugar, and yeast by hand; let stand until foamy, about 10 minutes.
2. Add 2 cups (250 grams) all-purpose flour, whole milk, melted butter, bread flour, coconut milk, eggs, salt, extracts, and remaining 3 tablespoons (36 grams) sugar to yeast mixture; using the paddle attachment, beat at low speed just until combined. Increase mixer speed to medium; beat until well combined, about 1 minute. Add 2 cups (250 grams) all-purpose flour; beat at low speed just until combined. Increase mixer speed to medium; beat until well combined, about 1 minute.
3. Switch to the dough hook attachment. Beat at medium speed just until dough starts to pull away from sides of bowl, 3 to 4 minutes; add up to remaining ¼ cup (31 grams) all-purpose flour, 1 tablespoon (8 grams) at a time, if needed. (Dough will still be quite soft and slightly sticky but should not seem excessively wet.)
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour. (Alternatively, cover and refrigerate overnight. When ready to use, proceed as directed.)
5. Place 3 large baking sheets upside down, and spray with cooking spray. Cut 14 (6-inch) squares of parchment paper, and place on prepared pans. Spray parchment with cooking spray. Spray 3 large sheets of plastic wrap with cooking spray.
6. Punch down dough. Lightly dust a work surface with all-purpose flour; turn out dough onto prepared surface, and divide into 14 portions (about 80 grams each). Roll 1 portion of dough into an 18-inch-long log of equal thickness. (Keep remaining dough covered with plastic wrap, spray side down.) Place a finger in center of dough log, and fold log in half crosswise. Twist dough 4 to 5 times to look like a rope, and pinch ends together. Repeat with remaining dough.
7. Gently transfer doughnuts to prepared parchment squares, spacing 2 to 3 inches apart. Cover doughnuts with plastic wrap, spray side down, and let rise in a warm, draft-free place (75°F/24°C) until puffed, 40 minutes to 1 hour.
8. In a large heavy-bottomed saucepan, pour oil to a depth of 2 inches, and heat over medium heat until a deep-fry thermometer registers 365°F (185°C).
9. Line 2 large rimmed baking sheets with paper towels.
10. Working in batches, use parchment paper to gently pick up doughnuts and add to oil. (Do not place parchment paper in oil.) Fry until golden brown, about 1 minute per side. Remove doughnuts from oil using a spider strainer, and place on prepared pans. Let cool completely.
11. Line 2 large rimmed baking sheets with parchment paper; place wire racks on top.
12. Dip cooled doughnuts halfway into Coconut-Orange Glaze; lift straight up and gently swirl in a circular motion to let excess drip off. Place doughnuts, glaze side up on prepared rack, and let stand until glaze is set, 20 to 30 minutes. Best served same day as made.

**We used Red Star® Active Dry Yeast.*

Coconut-Orange Glaze

Makes about 2½ cups

- 3½ cups (420 grams) confectioners' sugar, sifted
- 2 teaspoons (2 grams) orange zest
- 3 tablespoons (45 grams) fresh orange juice
- 3 tablespoons (63 grams) light corn syrup
- 2 tablespoons (30 grams) canned unsweetened coconut milk
- 2 tablespoons (28 grams) coconut oil, melted and cooled
- ½ teaspoon (2 grams) vanilla extract
- ¼ teaspoon kosher salt
- ⅛ to ¼ teaspoon (up to 1 gram) coconut extract

1. In a large bowl, whisk together all ingredients until smooth and well combined. Use immediately.

COCONUT MAGIC BARS

Makes 18 bars

Sometimes called Hello Dolly Bars (though no one knows why), these nostalgic treats are easy to make and perfect for an afternoon pick-me-up.

½ cup plus 3 tablespoons (155 grams) unsalted butter
2¼ cups (293 grams) graham cracker crumbs
¼ teaspoon kosher salt
1 (14-ounce) can (396 grams) sweetened condensed milk
1¼ cups (105 grams) sweetened flaked coconut
1 cup (113 grams) coarsely chopped pecans
1 cup (170 grams) semisweet chocolate chips
Garnish: flaked sea salt

1. Preheat oven to 350°F (180°C). Line a 9-inch square baking pan with foil, letting excess extend over sides of pan; spray foil with baking spray with flour.
2. In a small saucepan, melt butter over medium heat. Cook, stirring occasionally, until butter turns a golden brown color and smells nutty, 5 to 6 minutes. Remove from heat, and let cool slightly.
3. In a medium bowl, stir together browned butter, graham cracker crumbs, and kosher salt until well combined and mixture holds together when pressed. Using the bottom of a small measuring cup, press mixture into bottom of prepared pan.
4. Bake until fragrant and dry to the touch, about 15 minutes. Leave oven on.
5. Pour condensed milk onto warm prepared crust. Sprinkle with half of coconut, half of pecans, and half of chocolate chips. Repeat with remaining coconut, remaining pecans, and remaining chocolate chips. Lightly press with a clean spatula to adhere. Garnish with sea salt, if desired.
6. Bake until fragrant and lightly golden brown, 30 to 40 minutes. Let cool completely in pan. Using excess foil as handles, remove from pan, and cut into bars. Store in an airtight container for up to 1 week.

FRENCH COCONUT PIE

Makes 1 (9-inch) pie

This pie isn't French at all. In fact, it originated in United States port cities like New Orleans, Louisiana, and was first made with ingredients from French Guiana, which is likely how it got its name.

All-Butter Pie Dough (recipe follows)
- 1½ cups (300 grams) granulated sugar
- 3 tablespoons (24 grams) all-purpose flour, plus more for dusting
- ¼ teaspoon kosher salt
- 3 large eggs (150 grams), room temperature
- 6 tablespoons (84 grams) unsalted butter, melted and cooled slightly
- 1½ teaspoons (6 grams) vanilla extract, divided
- ¾ cup (180 grams) whole buttermilk, room temperature
- 2 cups (200 grams) lightly packed sweetened flaked coconut, coarsely chopped
- ½ cup (120 grams) cold heavy whipping cream

Garnish: toasted sweetened flaked coconut

1. Position oven rack in bottom third of oven. Preheat oven to 400°F (200°C).
2. On a lightly floured surface, roll All-Butter Pie Dough into a 12-inch circle (about ⅛ inch thick). Transfer to a 9-inch pie pan, pressing into bottom and up sides. Trim excess dough to ½ inch beyond edge of pan, if needed. Fold edges under, and crimp as desired. Freeze until firm, about 15 minutes.
3. In a large bowl, whisk together sugar, flour, and salt. Whisk in eggs, melted butter, and 1 teaspoon (4 grams) vanilla until combined. Whisk in buttermilk. Stir in chopped coconut. Pour into prepared crust.
4. Bake for 18 to 20 minutes. Loosely cover with foil, and reduce oven temperature to 350°F (180°C); bake until edges are set but center still has a slight jiggle and an instant-read thermometer inserted in center registers 200°F (93°C), 40 to 45 minutes more. (The pie may puff when removed from the oven and then deflate slightly as it cools.) Let cool completely on a wire rack. Refrigerate until ready to serve.
5. Just before serving, in a medium bowl, whisk together cold cream and remaining ½ teaspoon (2 grams) vanilla until thickened and medium-stiff peaks form. Spoon onto pie, and garnish with toasted coconut, if desired. Refrigerate in an airtight container for up to 3 days.

All-Butter Pie Dough

Makes 1 (9-inch) crust

- 1½ cups (188 grams) all-purpose flour
- 1 teaspoon (3 grams) kosher salt
- ½ cup (113 grams) cold unsalted butter, cubed
- ¼ cup (60 grams) ice water, plus more if needed

1. In the work bowl of a food processor, pulse flour and salt until combined. Add cold butter, and pulse until mixture is crumbly and butter pieces are pea-size. With processor running, add ¼ cup (60 grams) ice water in a slow, steady stream just until dough comes together. (Mixture may appear crumbly. It should be moist and hold together when pinched.) Add more ice water if needed.
2. Turn out dough onto a clean surface, and shape into a disk. Tightly wrap in plastic wrap. Refrigerate for at least 1 hour or up to 2 days. Let dough stand at room temperature for 10 to 15 minutes before rolling if refrigerating for longer than 1 hour.

Lemon-Poppy Seed
Streusel Bread, page 79

Enjoy these endlessly snackable cakes, cookies, and bread

5 LEMON POPPY SEED RECIPES TO BAKE NOW

PHOTOGRAPHY BY
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VANILLA-LEMON-POPPY SEED LAYER CAKE

Makes 1 (8-inch) cake

We used the reverse creaming method to create a cake batter that bakes up nice and level with a delicate crumb to absorb every drop of the lemon curd between its layers.

- **3¼ cups (406 grams) all-purpose flour**
- **2 cups (400 grams) granulated sugar**
- **2 tablespoons (18 grams) poppy seeds**
- **2 tablespoons (6 grams) lemon zest**
- **2½ teaspoons (12.5 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **¼ teaspoon (1.25 grams) baking soda**
- **1 cup (227 grams) unsalted butter, softened**
- **1 cup (240 grams) whole milk, room temperature**
- **3 large eggs (150 grams), room temperature**
- **2 teaspoons (8 grams) vanilla extract**
- **Vanilla Buttercream (recipe follows)**
- **½ cup (160 grams) lemon curd***
- **Garnish: poppy seeds, lemon twists**

1. Preheat oven to 350°F (180°C). Spray 3 (8-inch) round cake pans with baking spray with flour. Line bottom of pans with parchment paper.

2. In the bowl of a stand mixer fitted with the paddle attachment, whisk together flour, sugar, poppy seeds, lemon zest, baking powder, salt, and baking soda by hand. Add butter; beat at medium-low speed until butter is incorporated and mixture resembles coarse crumbs, about 2 minutes.

3. In a medium bowl, whisk together milk, eggs, and vanilla extract. With mixer on low speed, add one-third of milk mixture (about ⅔ cup or 130 grams) to flour mixture. Increase mixer speed to medium, and beat until light and fluffy, 1 to 2 minutes. Gradually add remaining milk mixture, beating until well combined and stopping to scrape sides of bowl. Divide batter among prepared pans (about 2 cups or 470 grams each).

4. Bake until a wooden pick inserted in center comes out clean, about 25 minutes. Let cool in pans on wire racks for 10 minutes. Remove from pans, and let cool completely on wire racks.

5. Spoon 1 cup (220 grams) Vanilla Buttercream into a pastry bag; cut a ¼-inch opening in tip.

6. Level cooled cake layers, if desired. Place 1 cake layer on a serving plate. Spread ¼ cup (55 grams) Vanilla Buttercream in a very thin layer on top; pipe a small border of buttercream along edge of cake layer. Spread half of lemon curd within border. Top with second cake layer. Spread ¼ cup (55 grams) buttercream in a very thin layer on top; pipe a small border of buttercream along edge of cake layer. Spread remaining lemon curd within border. Top with remaining cake layer. Spread remaining buttercream on top and sides of cake as desired. Garnish with poppy seeds and lemon twists, if desired. Refrigerate for 30 minutes before serving. Refrigerate in an airtight container for up to 3 days.

**We used Bonne Maman® Lemon Curd.*

Vanilla Buttercream

Makes about 6½ cups

- **2⅔ cups (604 grams) unsalted butter, softened**
- **1 teaspoon (3 grams) kosher salt**
- **6½ cups (780 grams) confectioners' sugar**
- **3 tablespoons (45 grams) heavy whipping cream**
- **2 teaspoons (8 grams) vanilla extract**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until smooth and creamy. With mixer on low speed, gradually add confectioners' sugar, beating until combined and stopping to scrape bottom and sides of bowl. Beat in cream and vanilla. Increase mixer speed to high, and beat until pale and fluffy, 1 to 2 minutes. Use immediately.

LEMON-POPPY SEED-RICOTTA COOKIES

Makes about 30 cookies

These soft, cake-like cookies stay moist for days thanks to a buttery dough that's enriched with creamy ricotta cheese. Refrigerating the dough firms it up for easier scooping.

½ cup (113 grams) unsalted butter, softened
1 cup (200 grams) granulated sugar
2 large eggs (100 grams), room temperature
1 cup (225 grams) whole-milk ricotta cheese*
1 tablespoon (8 grams) lemon zest
2 teaspoons (8 grams) vanilla extract
2 cups (250 grams) all-purpose flour
2 tablespoons (18 grams) poppy seeds
2 teaspoons (10 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
Cream Cheese Glaze (recipe follows)
Garnish: lemon zest, poppy seeds

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Add ricotta, lemon zest, and vanilla, beating just until combined.
2. In a medium bowl, whisk together flour, poppy seeds, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined and stopping to scrape sides of bowl. (Dough will be sticky.) Cover with plastic wrap; refrigerate for 1 hour.
3. Preheat oven to 350°F (180°C). Line rimmed baking sheets with parchment paper.
4. Using a 1½-tablespoon spring-loaded scoop, scoop dough (about 32 grams each), and place 2 inches apart on prepared pans.
5. Bake until lightly browned, 12 to 14 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.
6. Spread Cream Cheese Glaze onto cooled cookies; garnish with lemon zest and poppy seeds, if desired. Store in an airtight container for up to 3 days.

**We used BelGioioso® Ricotta con Latte® Cheese.*

Cream Cheese Glaze

Makes about 1¼ cups

4 ounces (113 grams) cream cheese, softened
2 cups (240 grams) confectioners' sugar
2 tablespoons (30 grams) fresh lemon juice

1. In a medium bowl, whisk cream cheese until smooth. Add half of confectioners' sugar; whisk until smooth. Whisk in lemon juice. Whisk in remaining confectioners' sugar until smooth and well combined. Use immediately.

MEYER LEMON OLIVE OIL AND POPPY SEED CAKE

Makes 1 (9-inch) cake

Using candied fruits to decorate is a simple, easy way to elevate the look of your cakes as well as add another layer of texture in every bite.

- **1 cup (200 grams) granulated sugar**
- **1 tablespoon (3 grams) Meyer lemon zest**
- **¾ cup (168 grams) Meyer lemon olive oil***
- **½ cup (120 grams) whole milk**
- **2 large eggs (100 grams)**
- **2 tablespoons (30 grams) fresh Meyer lemon juice**
- **1 teaspoon (4 grams) vanilla extract**
- **2¼ cups (281 grams) all-purpose flour**
- **2 teaspoons (6 grams) poppy seeds**
- **1 teaspoon (5 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **¼ teaspoon (1.25 grams) baking soda**
- **1 tablespoon (12 grams) sparkling sugar**
- **Garnish: Candied Meyer Lemon Slices (recipe follows)**

1. Preheat oven to 350°F (180°C). Spray a 9-inch round cake pan with baking spray with flour. Line bottom of pan with parchment paper.
2. In a large bowl, whisk together granulated sugar and lemon zest until sugar is fragrant. Whisk in oil, milk, eggs, lemon juice, and vanilla.
3. In a medium bowl, whisk together flour, poppy seeds, baking powder, salt, and baking soda. Gradually add flour mixture to sugar mixture, whisking until just combined. Pour batter into prepared pan. Sprinkle sparkling sugar evenly on top of batter.
4. Bake until a wooden pick inserted in center comes out clean and an instant-read thermometer inserted in center registers 205°F (96°C), 35 to 40 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Just before serving, garnish with Candied Meyer Lemon Slices, if desired. Store in an airtight container for up to 3 days.

**We used Williams Sonoma Meyer Lemon Infused Olive Oil.*

Candied Meyer Lemon Slices

Makes about 20 slices

- **1½ cups (300 grams) granulated sugar**
- **¾ cup (180 grams) water**
- **2 medium Meyer lemons (about 320 grams), sliced ⅛ inch thick**

1. In a medium saucepan, stir together sugar and ¾ cup (180 grams) water; bring to a boil over high heat. Add lemon slices, and reduce heat to medium-low. Cook until lemon rind is translucent and softened, 20 to 30 minutes.
2. On a rimmed baking sheet, place a wire rack.
3. Using tongs, remove lemon slices from syrup, and place flat on prepared rack. Reserve syrup for another use, if desired. Let lemon slices cool completely before using.

*pro tip

If Meyer lemons aren't in season or you cannot find them in your area, you can use regular lemons for both the batter and the candied slices, as well as plain olive oil.

***pro tip**

A spice grinder, or alternatively, a mortar and pestle, works best for grinding the poppy seeds into a paste for the filling; the seeds are too small to adequately make contact with the blade of a food processor or mixer.

LEMON-POPPY SEED HAMANTASCHEN

Makes 18 cookies

Poppy seeds are the traditional filling of these cookies, which are associated with the Jewish holiday Purim. The name refers to the villain of the Purim story, Haman.

Filling:

- ⅓ cup (47 grams) poppy seeds
- 4 tablespoons (48 grams) granulated sugar, divided
- ¼ teaspoon kosher salt
- ⅓ cup (80 grams) whole milk
- 2 tablespoons (28 grams) unsalted butter
- 1 large egg yolk (19 grams)
- 1 teaspoon (1 gram) lemon zest

Dough:

- ¾ cup (170 grams) unsalted butter, softened
- 1¼ cups (150 grams) confectioners' sugar
- 1 tablespoon (3 grams) lemon zest
- 1 large egg (50 grams)
- 1 teaspoon (4 grams) vanilla extract
- 2¾ cups (344 grams) all-purpose flour, plus more for dusting
- ½ teaspoon (1.5 grams) kosher salt

1. For filling: In a spice grinder, process poppy seeds, 2 tablespoons (24 grams) granulated sugar, and salt until finely ground, 3 to 4 minutes.

2. In a small saucepan, heat milk and butter over medium heat until bubbles form around sides of pan. (Do not boil.)

3. In a medium bowl, whisk together egg yolk, lemon zest, and remaining 2 tablespoons (24 grams) granulated sugar. Slowly add hot milk mixture, whisking constantly. Return mixture to pan; cook over medium-low heat, whisking frequently, until thickened, 1 to 2 minutes. Strain mixture through a fine-mesh sieve into a medium bowl. Stir in poppy seed mixture. Cover with a piece of plastic wrap, pressing wrap directly onto surface of filling to prevent a skin from forming. Refrigerate until chilled, at least 1 hour.

4. For dough: In the bowl of a stand mixer fitted with the paddle attachment, beat butter, confectioners' sugar, and lemon zest at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in egg and vanilla.

5. In a medium bowl, whisk together flour and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until a smooth dough forms. Turn out dough, and press into a rectangle (about 1 inch thick). Wrap in plastic wrap, and refrigerate until firm, about 30 minutes.

6. Line 2 rimmed baking sheets with parchment paper.

7. On a lightly floured surface, roll dough to ¼-inch thickness. (If the dough is too stiff, let stand at room temperature for 15 minutes.) Using a 3¼-inch round cutter, cut dough, rerolling scraps as necessary. Spoon 2 teaspoons (10 grams) filling into center of each dough circle. Fold dough in from three sides, overlapping at corners, and pinch edges together to seal, leaving a small opening over filling. Place 2 inches apart on prepared pans. Refrigerate for 1 hour.

8. Preheat oven to 350°F (180°C).

9. Re-pinch corners of hamantaschen to ensure they're well sealed.

10. Bake until bottoms and corners are golden, 20 to 25 minutes, rotating pans halfway through baking. Let cool completely on pans.

LEMON-POPPY SEED STREUSEL BREAD

Makes 1 (8½x4½-inch) loaf

The delicate crunch of the streusel topping gives way to an aromatic, soft crumb. With added texture from the poppy seeds, you won't be able to get enough of this loaf. It's great for breakfast, brunch, dessert, or an anytime treat.

Streusel:

- ¼ cup (31 grams) all-purpose flour
- 2 teaspoons (8 grams) granulated sugar
- 1 teaspoon (3 grams) poppy seeds
- 1½ tablespoons (21 grams) cold unsalted butter

Batter:

- 1¼ cups (250 grams) granulated sugar
- 3 tablespoons (9 grams) lemon zest
- ½ cup (113 grams) unsalted butter, softened
- 3 large eggs (150 grams), room temperature
- ½ teaspoon (2 grams) vanilla extract
- 2¼ cups (281 grams) all-purpose flour
- 1½ tablespoons (13.5 grams) poppy seeds
- 2 teaspoons (10 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (120 grams) whole buttermilk, room temperature
- 2 tablespoons (30 grams) fresh lemon juice

1. For streusel: In a medium bowl, whisk together flour, sugar, and poppy seeds. Using a pastry cutter or 2 forks, cut in cold butter until incorporated and mixture is crumbly. Refrigerate until ready to use, at least 30 minutes.
2. Preheat oven to 375°F (190°C). Spray an 8½x4½-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over all sides of pan.
3. For batter: In the bowl of a stand mixer, whisk together sugar and lemon zest by hand until sugar is fragrant. Add butter; using the paddle attachment, beat at medium speed until light and fluffy, 3 to 4 minutes, stopping to scrape bottom and sides of bowl. Add eggs, one at a time, beating well after each addition and stopping to scrape sides of bowl. Beat in vanilla.
4. In a medium bowl, whisk together flour, poppy seeds, baking powder, and salt. In a small bowl, whisk together buttermilk and lemon juice. With mixer on low speed, gradually add flour mixture to sugar mixture alternately with buttermilk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Spread batter into prepared pan. Firmly tap pan on a kitchen towel-lined counter to settle batter. Top batter with streusel.
5. Bake for 20 minutes. Reduce oven temperature to 350°F (180°C), and bake until a wooden pick inserted in center comes out with a few moist crumbs and an instant-read thermometer inserted in center registers at least 205°F (96°C), 50 to 55 minutes more. Let cool in pan for 15 minutes. Remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 3 days.

The simplicity of pound cake creates an excellent base for numerous variations of the oh-so-delicious heirloom recipe, from a marbled delight to an Irish cream dream and everything between

PHOTOGRAPHY BY KYLE CARPENTER
RECIPE DEVELOPMENT BY OLA AGBODZA
FOOD STYLING BY KATIE MOON DICKERSON
STYLING BY MAGGIE HILL

pound cake PERFECTION

PEANUT BUTTER COOKIE CAKE

Makes 1 (6-cup) cake

Layers of crunchy peanut butter cookie crumbles are baked within a rich and moist cream cheese pound cake that's generously topped with creamy peanut butter icing It's a peanut lover's paradise!

Cookie:

- 3 tablespoons (42 grams) unsalted butter, room temperature
- 2 tablespoons (32 grams) creamy peanut butter
- ¼ cup (55 grams) firmly packed light brown sugar
- ½ cup (64 grams) all-purpose flour
- ½ cup (57 grams) chopped unsalted peanuts
- 1 teaspoon (3 grams) kosher salt

Cake:

- ¼ cup (57 grams) unsalted butter, softened
- ⅔ cup (170 grams) creamy peanut butter
- 4 ounces (113 grams) full-fat cream cheese, room temperature
- ½ cup (100 grams) granulated sugar
- ½ cup (110 grams) firmly packed light brown sugar
- 2 large eggs (100 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- 1⅓ cups (167 grams) all-purpose flour
- ½ teaspoon (1.5 grams) kosher salt
- ¼ cup (60 grams) whole milk, room temperature

Icing:

- 1½ cups (180 grams) confectioners' sugar
- ¼ cup (64 grams) creamy peanut butter
- ¼ cup (60 grams) heavy whipping cream
- 1 teaspoon (4 grams) vanilla extract

1. Preheat oven to 325°F (170°C). Line a baking sheet with parchment paper.
2. For cookie: In the bowl of a stand mixer fitted with the paddle attachment, beat butter, peanut butter, and brown sugar at medium speed until light and creamy, about

2 minutes, stopping to scrape bottom and sides of bowl. Add flour, peanuts, and salt; beat at low speed until just combined. Transfer dough to prepared pan; gently pat into a ⅛-inch-thick circle.
3. Bake until golden brown, 20 to 25 minutes. Let cool completely. Leave oven on.
4. Break cooled cookie into bite-size pieces.
5. For cake: Clean bowl of stand mixer and paddle attachment. Using the paddle attachment, beat butter, peanut butter, cream cheese, granulated sugar, and brown sugar at medium speed until light and fluffy, 5 to 7 minutes, stopping to scrape bottom and sides of bowl and paddle. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
6. In a small bowl, whisk together flour and salt. With mixer on low speed, add flour mixture to butter mixture in three additions alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition.
7. Spray a 6-cup charlotte cake pan with baking spray with flour. Sprinkle ½ cup (about 40 grams) cookie crumbles around inner circle in bottom of prepared pan.
8. Gently fold 1½ cups (about 146 grams) cookie crumbles into batter. (Reserve remaining crumbles.) Carefully spoon batter into prepared pan, smoothing with an offset spatula. Firmly tap pan on a kitchen towel-lined counter several times to settle batter.
9. Bake until a wooden pick inserted in center comes out clean, 55 minutes to 1 hour and 5 minutes, covering with foil halfway through baking to prevent excess browning. Let cool in pan for 15 minutes. Invert cake onto a wire rack, and let cool completely.
10. For icing: In a large bowl, whisk together confectioners' sugar, peanut butter, cream, and vanilla until smooth and well combined. Spread onto cooled cake; sprinkle with remaining cookie crumbles. Store in airtight container for up to 3 days.

*pro tip

Cookie crumble in steps 1–4 can be made a day ahead and stored in an airtight container.

FRENCH MARBLE POUND CAKE

Makes 1 (8½x4½-inch) cake

This beautifully swirled chocolate and vanilla sour cream pound cake topped with crunchy hazelnut ganache is known as gâteau marbré. *And you don't need make two different batters, so it's as easy to bake as it is pretty.*

- **¾ cup (170 grams) unsalted butter, softened**
- **1½ cups (300 grams) granulated sugar**
- **3 large eggs (150 grams), room temperature**
- **1½ teaspoons (6 grams) vanilla extract**
- **2 cups (250 grams) all-purpose flour**
- **1 teaspoon (5 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ cup (120 grams) sour cream, room temperature**
- **2 ounces (57 grams) bittersweet chocolate, melted and cooled slightly**
- **2 teaspoons (4 grams) Dutch process cocoa powder, sifted**
- **Hazelnut Crunch Ganache (recipe follows)**

1. Preheat oven to 350°F (180°C). Spray an 8½x4½-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, add flour mixture to butter mixture in three additions alternately with sour cream, beginning and ending with flour mixture, beating just until combined after each addition.
4. In another medium bowl, stir together one-third of batter (about 1⅓ cups or 325 grams), melted chocolate, and cocoa until combined.
5. Spread one-third of vanilla batter (about ½ cup or 216 grams) in bottom of prepared pan. Spoon vanilla and chocolate batters by heaping tablespoonfuls (about 15 grams each) in a checkerboard pattern into pan (3 scoops wide along short side). Tap pan on a kitchen towel-lined counter 2 to 3 times to help level batter and fill pan. Create another layer of batters in a checkerboard pattern, placing vanilla on top of chocolate from first layer and vice versa. Tap pan again. Repeat with any remaining batter. Using a knife, swirl batters together in a zigzag pattern through length and width of pan. Tap pan to help level batter and fill in any gaps.
6. Bake until a wooden pick inserted in center comes out clean or an instant-read thermometer inserted in center registers 200°F (93°C), 1 hour and 20 minutes to 1½ hours, covering with foil to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.
7. Wrap cooled cake in plastic wrap, and refrigerate for 1 hour.
8. Unwrap cake, and return to wire rack. Pour Hazelnut Crunch Ganache all over top and sides of cake, spreading with an offset spatula to fully cover. Refrigerate until set, about 10 minutes, or let stand at room temperature for 25 minutes. Store in an airtight container for up to 3 days.

Hazelnut Crunch Ganache

Makes about 1¾ cups

- **1 cup plus 2 tablespoons (270 grams) heavy whipping cream**
- **1 tablespoon (14 grams) unsalted butter, softened**
- **8 ounces (227 grams) dark chocolate, finely chopped**
- **¾ cup (85 grams) finely chopped hazelnuts**

1. In a medium saucepan, heat cream and butter over medium heat, stirring frequently, just until bubbles form around sides of pan. (Do not boil.) Remove from heat.
2. In a medium bowl, combine chocolate and hot cream mixture. Let stand for 5 minutes; stir until chocolate is melted and mixture is smooth. Stir in hazelnuts. Use immediately.

French Marble Pound Cake, page 84

Persian Love Pound Cake, page 88

IRISH CREAM POUND CAKE

Makes 1 (10-cup) Bundt cake

This exquisite pound cake has a boozy twist that is excellent for any occasion and will be your new go-to for St. Patrick's Day! Irish cream liqueur—a rich blend of Irish whiskey, cream, and sugar—is added to the batter and the glaze, resulting in a tender cake redolent of delicate Irish flavors in every bite. A slice of this cake served with a steaming cup of coffee (spiked with Irish cream, perhaps!) is a match made in heaven.

Cake:

- **1¼ cups (283 grams) unsalted butter, room temperature**
- **1¼ cups (275 grams) firmly packed dark brown sugar**
- **½ cup (100 grams) granulated sugar**
- **5 large eggs (250 grams), room temperature**
- **2 teaspoons (8 grams) vanilla extract**
- **2⅔ cups (333 grams) all-purpose flour**
- **1¼ teaspoons (3.75 grams) kosher salt**
- **¾ cup (180 grams) Irish cream liqueur, room temperature**
- **½ cup (120 grams) whole buttermilk, room temperature**

Glaze:

- **1¾ cups (210 grams) confectioners' sugar**
- **2 tablespoons (28 grams) unsalted butter, melted**
- **2 tablespoons (30 grams) Irish cream liqueur**
- **½ teaspoon (2 grams) vanilla extract**

1. Preheat oven to 325°F (170°C).
2. For cake: In the bowl of a stand mixer fitted with the paddle attachment, beat butter, brown sugar, and granulated sugar at medium speed until fluffy, 5 to 7 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition; scrape sides of bowl. Beat in vanilla.
3. In a medium bowl, whisk together flour and salt. In a small bowl, combine liqueur and buttermilk. With mixer on low speed, add flour mixture to butter mixture in three additions alternately with liqueur mixture, beginning and ending with flour mixture, beating just until combined after each addition.
4. Spray a 10-cup Bundt pan with baking spray with flour. Spoon batter into prepared pan, smoothing top with an offset spatula. Firmly tap pan on a kitchen towel-lined counter several times to settle batter.
5. Bake until a wooden pick inserted near center comes out clean, 1 hour and 10 minutes to 1 hour and 20 minutes, covering with foil halfway through baking to prevent excess browning. Let cool in pan for 15 minutes. Invert cake onto a wire rack, and let cool completely.
6. For glaze: In another medium bowl, whisk together confectioners' sugar, melted butter, liqueur, and vanilla until smooth and well combined; spoon onto cooled cake. Store in an airtight container for up to 3 days.

PERSIAN LOVE POUND CAKE

Makes 1 (10-cup) Bundt cake

Legend has it that a Persian woman first created this cake, filled with the flavors and fragrances of a Persian garden in spring, to make a prince fall in love with her. Bursting with cardamom, saffron, orange blossom water, and pistachios, this aromatic Bundt has a touch of romance that will win over any heart in one bite.

Cake:

- **1 cup (227 grams) unsalted butter, room temperature**
- **2 cups (400 grams) granulated sugar**
- **2 teaspoons (2 grams) orange zest**
- **1 teaspoon saffron threads**
- **3 large eggs (150 grams), room temperature**
- **1 teaspoon (4 grams) vanilla extract**
- **½ to 1 teaspoon (2.5 to 5 grams) orange blossom water (see Note)**
- **2½ cups (281 grams) all-purpose flour**
- **1 cup (96 grams) almond flour**
- **2 teaspoons (10 grams) baking powder**
- **1½ teaspoons (3 grams) ground cardamom**
- **¾ teaspoon (2.25 grams) kosher salt**
- **½ cup (120 grams) plain whole yogurt, room temperature**

Glaze:

- **1 cup (120 grams) confectioners' sugar**
- **1 tablespoon (15 grams) water, room temperature**
- **⅛ teaspoon orange blossom water**

Garnish: chopped pistachios, chopped candied orange slices

1. Preheat oven to 350°F (180°C).
2. For cake: In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, orange zest, and saffron at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla and orange blossom water.
3. In a medium bowl, whisk together flours, baking powder, cardamom, and salt. With mixer on low speed, add flour mixture to butter mixture in three additions alternately with yogurt, beginning and ending with flour mixture, beating just until combined after each addition.
4. Spray a 10-cup Bundt pan with baking spray with flour. Spoon batter into prepared pan, smoothing with an offset spatula. Firmly tap pan on a kitchen towel-lined counter several times to settle batter.
5. Bake until a wooden pick inserted near center comes out clean, 1 hour to 1 hour and 10 minutes, covering with foil halfway through baking to prevent excess browning. Let cool in pan for 15 minutes. Invert cake onto a wire rack, and let cool completely.
6. For glaze: In a medium bowl, whisk together confectioners' sugar, 1 tablespoon (15 grams) water, and orange blossom water until smooth; pour onto cooled cake. Garnish with pistachios and candied orange, if desired. Store in an airtight container for up to 3 days.

Note: *Much like almond extract, a little orange blossom water can go a long way in flavoring baked goods. If you aren't familiar with the ingredient or don't like a strong presence of it, use the smaller amount called for.*

ROASTED STRAWBERRY POUND CAKE

Makes 1 (18-cup) cake

Roasting fresh berries concentrates their flavor while also creating a delicious berry juice. The ruby strawberries are folded into rich buttermilk cake batter, and the sweet-tart juice creates a pretty-in-pink glaze for this majestic cake.

Cake:

- **2 pounds (907 grams) fresh strawberries, hulled and quartered**
- **3½ cups (700 grams) granulated sugar, divided**
- **2½ teaspoons (6.75 grams) kosher salt, divided**
- **1½ cups (340 grams) unsalted butter, room temperature**
- **6 large eggs (300 grams), room temperature**
- **2 teaspoons (8 grams) vanilla extract**
- **5 cups (625 grams) all-purpose flour**
- **2 teaspoons (10 grams) baking powder**
- **½ cup (120 grams) whole buttermilk, room temperature**

Glaze:

- **1½ cups (180 grams) confectioners' sugar**
- **2 tablespoons (28 grams) unsalted butter, melted**
- **¼ teaspoon kosher salt**

1. Preheat oven to 375°F (190°C).
2. For cake: In a 13x9-inch baking dish, stir together strawberries, ¼ cup (50 grams) sugar, and ¼ teaspoon salt until well combined.
3. Bake until berries are fragrant, soft, and have released ample juices, 30 to 40 minutes, stirring every 10 minutes. Reduce oven temperature to 325°F (170°C).
4. Strain berries through a fine-mesh sieve over a medium bowl, reserving liquids and solids. Let berries cool completely, 15 to 20 minutes; chop into ¼-inch pieces, and return to sieve over bowl to collect any extra juices.
5. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and remaining 3¼ cups (650 grams) sugar at medium-high speed until light and fluffy, 5 to 7 minutes, stopping to scrape bottom and sides of bowl and paddle. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
6. In another large bowl, whisk together flour, baking powder, and remaining 2¼ teaspoons (6.75 grams) salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition and stopping to scrape bottom and sides of bowl. Using a spatula, fold in chopped strawberries until well combined.
7. Spray an 18-cup tube pan with baking spray with flour; using a pastry brush, spread any excess spray evenly in pan, blotting brush with a paper towel as needed. Spoon batter into prepared pan, smoothing with an offset spatula. Forcefully tap pan on a kitchen towel-lined counter several times to settle batter and release as many air bubbles as possible.
8. Bake until a wooden pick inserted near center comes out clean and an instant-read thermometer inserted near center registers 205°F (96°C), 1 hour and 25 minutes to 1 hour and 35 minutes, rotating pan after 40 minutes of baking and loosely covering with foil to prevent excess browning, if necessary. Let cool in pan on a wire rack for 15 minutes. Remove from pan, and let cool completely, top side up, on a wire rack.
9. For glaze: In a small bowl, whisk together 3 to 4 tablespoons (45 to 60 grams) reserved roasted strawberry juice, confectioners' sugar, melted butter, and salt until smooth and well combined; spoon onto cooled cake. Store in an airtight container for up to 3 days.

*pro tip

Be sure you use a solid tube pan for this cake; batter will leak out of a tube pan with a removable bottom.

IF THE CHOUX FITS

These pastries are crisp, light, and endlessly snackable

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PÂTE À CHOUX,

or choux pastry, is a twice-cooked dough—first on the stovetop and again in the oven. Like a magic air bubble of pastry, it uses steam rather than a leavening agent to rise in the oven. While baking, the outside sets, with the fat crisping to a golden exterior. Inside, the trapped air pockets combine and expand into one perfect bubble. The name comes from the French word for "cabbage" (*choux*) because of how the bubbles resemble small cabbages. We used one choux dough to create four classic French pastries worthy of a Parisian pâtisserie.

Chouquettes, page 96

CHOUX PASTRY DOUGH

- ½ **cup (113 grams) unsalted butter, cubed**
- ½ **cup (120 grams) water**
- ½ **cup (120 grams) whole milk**
- 2 **teaspoons (8 grams) granulated sugar**
- ½ **teaspoon (1.5 grams) kosher salt**
- 1 **cup (125 grams) all-purpose flour**
- 5 **large eggs (250 grams), room temperature**

1. In a medium saucepan, bring butter, ½ cup (120 grams) water, milk, sugar, and salt to a rolling boil over medium-high heat. Using a wooden spoon, stir in flour. Cook, stirring constantly, until a skin forms on bottom of pan and mixture pulls away from sides of pan and forms a ball, 2 to 3 minutes.
2. Transfer mixture to the bowl of a stand mixer fitted with the paddle attachment; beat at low speed until dough cools slightly, 3 to 4 minutes. Add eggs, one at a time, beating until smooth and combined after each addition. Batter will be shiny and will slowly move back together when a spatula is dragged through it.

GOUGÈRES

Makes about 28

Pronounced "goo-zhere," these elegant little bites will be the star of any cocktail party.

Choux Pastry Dough (recipe precedes)
- 2 **teaspoons (6 grams) garlic powder**
- 1 **large egg (50 grams), room temperature and lightly beaten**
- 1¼ **cups (142 grams) shredded fontina cheese, divided**
- 2 **teaspoons (2 grams) chopped fresh oregano**

1. Preheat oven to 375°F (190°C). Line 2 to 3 baking sheets with parchment paper.
2. Using a permanent marker and a 1½-inch round cutter as a guide, draw circles at least 1½ inches apart on another sheet of parchment paper; slide template under parchment on a prepared pan.
3. Prepare Choux Pastry Dough as directed, adding garlic powder to flour; add ½ cup (57 grams) cheese and oregano to dough, beating until well combined.
4. Transfer dough to a large pastry bag fitted with a ½-inch round piping tip (Ateco #805). Place piping tip in center of a drawn circle. Holding tip perpendicularly ½ inch above parchment paper and stationary the entire time, apply even pressure until batter reaches edges of drawn circle. Stop applying pressure, and move tip in a quick circular motion as you lift away to help prevent a point from forming on top. Repeat with remaining batter until pan is full. Wet your finger with water, and press down any points to create a smooth top, if necessary. Slide template out from under piped batter, and place under parchment on other prepared pans; pipe remaining batter.
5. Using a pastry brush, brush beaten egg onto piped dough; sprinkle with remaining ¾ cup (75 grams) cheese.
6. Bake, one pan at a time, for 10 minutes. Rotate pan, and bake until fully puffed and deep golden brown, about 10 minutes more. Let cool slightly on pans. Serve warm.

⁎*pro tip*

Use any fresh herb and firm cheese you like in this recipe.

CHOUQUETTES

Makes about 20

A sprinkle of pearl sugar provides the perfect crunch to these airy little puffs, which are pronounced "shoo-keht."

- ⅓ **cup (76 grams) unsalted butter, cubed**
- ⅓ **cup (80 grams) water**
- ⅓ **cup (80 grams) whole milk**
- 3 **tablespoons (36 grams) granulated sugar**
- ½ **teaspoon (1.5 grams) kosher salt**
- ⅔ **cup (83 grams) all-purpose flour**
- 4 **large eggs (200 grams), room temperature and divided**
- ⅓ **cup (67 grams) Swedish pearl sugar**

1. Preheat oven to 375°F (190°C). Line 2 to 3 baking sheets with parchment paper.
2. Using a permanent marker and a 1½-inch round cutter as a guide, draw circles at least 1½ inches apart on another sheet of parchment paper; slide template under parchment on a prepared pan.
3. In a medium saucepan, bring butter, ⅓ cup (80 grams) water, milk, granulated sugar, and salt to a rolling boil over medium-high heat. Using a wooden spoon, stir in flour. Cook, stirring constantly, until a skin forms on bottom of pan and mixture pulls away from sides of pan and forms a ball, 1 to 2 minutes.
4. Transfer mixture to the bowl of a stand mixer fitted with the paddle attachment; beat at medium speed until dough cools slightly, 3 to 4 minutes. Add 3 eggs (150 grams), one at a time, beating until combined after each addition. Batter will be shiny and will slowly move back together when a spatula is dragged through it.
5. Transfer batter to a large pastry bag fitted with a ½-inch round piping tip (Ateco #805). Place piping tip in center of a drawn circle. Holding tip perpendicularly ½ inch above parchment paper and stationary the entire time, apply even pressure until batter reaches edges of drawn circle. Stop applying pressure, and move tip in a quick circular motion as you lift away to help prevent a point from forming on top. Repeat with remaining batter until pan is full. Wet your finger with water, and press down any points to create a smooth top, if necessary. Slide template out from under piped batter, and place under parchment on other prepared pans; pipe remaining batter.
6. In a small bowl, beat remaining 1 egg (50 grams). Using a pastry brush, brush egg onto piped dough; sprinkle with pearl sugar.
7. Bake, one pan at a time, for 10 minutes. Rotate pan, and bake until fully puffed and deep golden brown, about 10 minutes more. Let cool completely on pans. Serve immediately.

Head to *bakefromscratch.com/shop* to purchase Swedish and Belgian pearl sugars.

ROASTED STRAWBERRY CHOUX AU CRAQUELIN

Makes about 24

Craquelin is a cookie-like dough that's baked on top of choux pastry for a crisp texture and added flavor. An additional egg white in the choux dough gives these pastries a little extra structure to hold onto the luxurious whipped strawberry cream filling.

Choux Pastry Dough (recipe on page 96)
1 large egg white (30 grams), room temperature
Strawberry Craquelin Dough (recipe follows)
Roasted Strawberry Mascarpone Whipped Cream (recipe follows)

1. Position one oven rack on top shelf of oven, and place a large sheet of foil on it. Position another oven rack in center of oven. Preheat oven to 375°F (190°C). Line 2 to 3 baking sheets with parchment paper.
2. Using a permanent marker and a 2-inch round cutter as a guide, draw circles at least 1½ inches apart on another sheet of parchment paper; slide template under parchment on a prepared pan.
3. Prepare Choux Pastry Dough as directed, adding egg white to dough.
4. Transfer dough to a large pastry bag fitted with a ½-inch round piping tip (Ateco #805). Place piping tip in center of a drawn circle. Holding tip perpendicularly ½ inch above parchment paper and stationary the entire time, apply even pressure until batter reaches edges of drawn circle. Stop applying pressure, and move tip in a quick circular motion as you lift away to help prevent a point from forming on top. Repeat with remaining batter until pan is full. Wet your finger with water, and press down any points to create a smooth top, if necessary. Slide template out from under piped batter, and place under parchment on other prepared pans; pipe remaining batter. Freeze until set, about 15 minutes.
5. Top each piped choux puff with a frozen disk of Strawberry Craquelin Dough.
6. Bake, one pan at a time, on center rack for 15 minutes. Rotate pan; remove foil from top shelf, and place foil directly on top of puffs. Bake until fully puffed and deep golden brown, 10 to 15 minutes more. Let cool completely on pans.
7. Using a serrated knife, cut each cooled choux puff in half horizontally.
8. Place Roasted Strawberry Mascarpone Whipped Cream in a large pastry bag fitted with a ½-inch open star piping tip (Ateco #825). Pipe cream into bottom half of each puff, and place top half on top. Serve immediately, or refrigerate until ready to serve. Best served same day.

*pro tip

Freezing the piped choux dough before topping with frozen craquelin ensures a lot of steam for a high rise when the cold elements hit the hot oven.

Strawberry Craquelin Dough

Makes about 30 pieces

1 cup (125 grams) all-purpose flour
⅔ cup (147 grams) firmly packed light brown sugar
3 tablespoons (18 grams) powdered freeze-dried strawberries
6 to 8 drops red gel food coloring
¼ teaspoon kosher salt
½ cup (113 grams) cold unsalted butter, cubed

1. In the work bowl of a food processor, pulse flour, brown sugar, powdered strawberries, food coloring, and salt until combined. Add cold butter, and process until mixture starts to clump together, about 30 seconds. Pulse until large clumps form and mixture sticks together when pinched, 5 to 6 pulses.
2. Turn out dough onto a clean surface, and knead 2 to 3 times to bring together. Press into a disk. Place dough between 2 sheet of parchment paper, and roll to ⅛-inch thickness. Place on a baking sheet, and freeze until firm, 10 to 15 minutes.
3. Using a 1¾-inch round cutter, cut dough. Reroll scraps between parchment, and freeze for 10 minutes before cutting more disks. Freeze disks on a baking sheet or in a resealable plastic bag until ready to use.

Roasted Strawberry Mascarpone Whipped Cream

Makes about 7 cups

12 ounces (340 grams) mascarpone cheese*, softened
1⅓ cups (325 grams) Roasted Strawberries (recipe follows)
¾ cup (90 grams) confectioners' sugar
2 to 3 tablespoons (30 to 45 grams) reserved strawberry juice from Roasted Strawberries
1 teaspoon (4 grams) vanilla extract
1½ cups (360 grams) cold heavy whipping cream

1. In the work bowl of a stand mixer fitted with the whisk attachment, beat mascarpone, Roasted Strawberries, confectioners' sugar, strawberry juice, and vanilla at medium speed until well combined, 1 to 2 minutes. Add cold cream in a slow, steady stream, beating until well combined; scrape sides of bowl. Beat at high speed until stiff peaks form, 1 to 2 minutes. Use immediately.

**We used BelGioioso® Mascarpone Cheese.*

Roasted Strawberries

Makes about 1⅔ cups

2 pounds (907 grams) fresh strawberries, hulled and quartered
¼ cup (50 grams) granulated sugar
¼ teaspoon kosher salt

1. Preheat oven to 375°F (190°C).
2. In a 13x9-inch baking dish, stir together all ingredients until well combined.
3. Bake until berries are fragrant, soft, and have released ample juices, 30 to 40 minutes, stirring every 10 minutes.
4. Strain through a large fine-mesh sieve over a medium bowl, reserving juices. Let strawberries cool completely, 15 to 20 minutes; chop into ¼-inch pieces, and return to sieve over bowl to collect extra juices.

STRAWBERRY-PRALINE PARIS-BRESTS

Makes about 18

Named after a bicycle race route that runs from Paris to Brest, France, this dessert can be made as one large, round choux pastry filled with a nut cream and topped with almonds. These individual Paris-Brests (pronounced "pa-ree breast") are filled with pistachio and strawberries to celebrate spring flavors.

Choux Pastry Dough (recipe on page 96)
¼ cup (31 grams) all-purpose flour
1 large egg white (30 grams), room temperature
1 large egg (50 grams), room temperature
½ cup (57 grams) finely chopped raw pistachios
1 pound (454 grams) roughly chopped fresh strawberries
½ cup (160 grams) strawberry preserves*
Praline Crème Mousseline (recipe follows)

1. Position one oven rack on top shelf of oven, and place a large sheet of foil on it. Position one oven rack in center of oven. Preheat oven to 375°F (190°C).
2. On 4 sheets of parchment paper, using a 3-inch round cutter as a guide, draw 5 circles each. Line 4 (18x13-inch) baking sheets with parchment guides.
3. Prepare Choux Pastry Dough as directed, adding flour and egg white to dough.
4. Transfer dough to a large pastry bag fitted with a ½-inch French star piping tip (Ateco #865). Place tip on the line of a drawn circle, and start by applying even pressure. Then, hold tip about ¾ inch above parchment, and slowly pipe around drawn circle. Begin to lessen pressure on pastry bag as dough connects at end of circle; stop applying pressure, letting it overlap slightly. Wet your finger with water, and smooth down overlap. Repeat with remaining batter.
5. In a small bowl, beat egg. Using a pastry brush, brush egg onto piped dough; sprinkle with pistachios.
6. Bake on center rack for 15 minutes. Rotate pan; remove foil from top shelf, and place foil directly on top of Paris-Brests. Bake until puffed and golden brown, about 10 minutes more. Remove from pans, and let cool completely on wire racks.
7. Using a serrated knife, cut each cooled Paris-Brest in half horizontally.
8. In another small bowl, stir together strawberries and preserves.
9. Place Praline Crème Mousseline in a large pastry bag fitted with a ¾-inch French star piping tip (Ateco #869). Pipe mousseline in tall rosettes around bottom half of each Paris-Brest, and top with strawberry mixture. Cover with top half of each Paris-Brest. Serve immediately, or refrigerate until ready to serve. Best served same day.

**We used Bonne Maman® Strawberry Preserves.*

Praline Crème Mousseline

Makes 7 cups

3 cups (720 grams) whole milk
1¼ cups (250 grams) granulated sugar, divided
8 large egg yolks (149 grams)
½ cup (64 grams) cornstarch
½ teaspoon kosher salt, divided
1 tablespoon (13 grams) vanilla extract
¼ cup (57 grams) unsalted butter, softened
1 cup (227 grams) unsalted butter, room temperature
1 cup (300 grams) Praline Paste (recipe follows)

1. In a large saucepan, whisk together milk and ¾ cup (150 grams) sugar. Heat over medium heat until steaming. (Do not boil.)
2. In a large bowl, whisk together egg yolks, cornstarch, ¼ teaspoon salt, and remaining ½ cup (100 grams) sugar. Slowly add warm milk mixture, whisking constantly. Return mixture to pan, and cook over medium heat, whisking constantly, until thickened and boiling, 4 to 5 minutes. Add vanilla, and whisk until well combined. Strain mixture through a fine-mesh sieve into a large heatproof bowl. Add softened butter in two additions, stirring until combined after each addition. Cover with a piece of plastic wrap, pressing wrap directly onto surface of pastry cream to prevent a skin from forming. Refrigerate for 4 hours or up to overnight.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat room temperature butter and Praline Paste at medium speed until smooth, about 1 minute; scrape sides of bowl. With mixer on medium speed, add cold pastry cream, about 1 cup at a time, beating until combined after each addition and stopping to scrape sides of bowl. Beat in remaining ¼ teaspoon salt. Use immediately, or refrigerate until ready to use. If refrigerated, let stand at room temperature, stirring occasionally, until smooth and pipable, 15 to 20 minutes. Best used same day.

Praline Paste

Makes about 1¼ cups

1 cup (200 grams) granulated sugar
¼ cup (60 grams) water, plus more for brushing
1½ cups (213 grams) raw pistachios

1. Line a rimmed baking sheet with foil; spray foil with cooking spray.
2. In a medium saucepan, stir together sugar and ¼ cup (60 grams) water until mixture resembles wet sand. Bring to a boil over medium heat, stirring occasionally just until sugar dissolves. (Do not stir after mixture starts to boil.) Cook until mixture is a light amber color, 8 to 10 minutes, occasionally brushing down sides of pan with a pastry brush dipped in water. Remove from heat; quickly stir in pistachios. Pour onto prepared pan. Using a heatproof spatula, spread candied pistachios in a single layer. Let cool completely.
3. Break candied pistachios into bite-size pieces.
4. In the work bowl of a food processor, process candied pistachios until finely ground, 2 to 3 minutes; scrape bottom and sides of bowl, and process until a thick, dough-like paste forms, 2 to 4 minutes. Store in airtight container for up to 3 days.

Macarons

Delightfully small treats with a big history

BY CHRISTINA FLEISCH

If you consider the start of the macaron's history to be the moment when a little sandwich made of two almond flour meringue cookies with a ganache filling was created, you don't have to look far back in time at all. However, the truth is that the original macaron was just one simple cookie, and it has a history going back more than a millennium. While it's most famously known as a French delicacy, the macaron is more global than one might expect.

The true, ancient origins of macarons are unclear. Like many desserts, macarons have evolved over centuries into the small, colorful, bite-size sandwich cookies we know them as today. It's believed that in the ninth century, around the year 830, Arab merchants from what is now known as Tunisia in Africa brought a variety of nut-based desserts and treats to Sicily. From these treats came a few products and desserts that are still around today, like marzipan and, eventually, macarons. The trading of goods, food, and information among European regions was increasing, which meant that as recipes and ingredients for these nut-based creations spread, a competing history of where macarons were truly created emerged.

Some say that Italian monasteries were the first to create these sweet delicacies; others argue it was the French monasteries. The only agreement that can be made among historians is that in 1533, when Florentine noblewoman Catherine de Medici married Henry II, future king of France, and brought her Italian chef with her, macarons were made popular. Sixteenth-century macarons were very similar to what they are now: an almond meringue cookie with a crisp exterior and soft, chewy interior. One important distinction is that rather than two cookies joined by a filling, macarons were enjoyed as simply one cookie with only an almond flavor. The rainbow assortment of flavors and fillings we see today did not come until much later.

Because these cookies were introduced to the French court directly from Italian nobility rather than coming from the public as a common recipe, macarons were reserved for the aristocracy and the elite. But not all recipes can be kept secret and in the hands of the nobility, especially in France. During the French Revolution, two nuns seeking asylum in Nancy, France, began to bake and sell their own macarons to make money. (Legend has it that the tradition of nuns baking macarons supposedly gave rise to the cookies being referred to as "priests' belly buttons" due to their shape.) Macarons were introduced to the public, and the love for them soared. The two nuns were dubbed the "Soeurs Macarons," or Macaron Sisters. This is where the distinction is made between Parisian-style macarons and anything else. The Macarons des Soeurs have a cracked top and there is only one flavor, which tastes of toasted almonds and meringue. If you visit Nancy, you can taste the original, unchanged recipe at the pâtisserie Maison des Soeurs Macarons or at any other pâtisserie in the region, as they have become a local favorite.

Parisian-style macarons, made available to the public through skilled bakers and chefs, remained popular in their original form until 1862, when Louis-Ernest Ladurée opened a boulangerie in Madeleine, a Parisian neighborhood for artisans. Tragically, a fire destroyed the original location, forcing Ladurée to reopen a new location as a pâtisserie. La Maison Ladurée went through more changes over the course of a century as it became a famed café and pâtisserie whose ownership stayed in the family. It's here that the

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recipe for macarons became the colorful versions we know today. In 1930, a second cousin to Ladurée, Parisian pastry chef Pierre Desfontaines, made the bold choice to take two macarons and fill them, creating a sandwich. Another Parisian pastry chef, Claude Gerbet, also claimed to have created the delicious macaron, though most historians give credit to Desfontaines. From there, the sky was the limit as far as macaron shell flavors and fillings.

The historical tug of war between France and Italy continues even when it comes to how to make macarons. The methods are nearly identical; the difference is how one chooses to make the meringue. There is no right or wrong as to which method is better; it is only the preference of the baker. The French method involves first whisking the egg whites until they've built volume and then granulated sugar is gradually whisked in until stiff peaks form. After that, almond flour and confectioners' sugar are folded in.

For the Italian method, first, almond flour, egg whites, and confectioners' sugar are combined to make a paste. Then a hot sugar syrup is whipped into egg whites, and the almond flour paste is combined with the whipped egg white mixture. The Italian method is typically sturdier, which is why we have used it to create our Chocolate Hazelnut Macarons. Creating assorted flavors of macarons is not difficult as long as the ingredient you use as a flavoring is the same texture and consistency as the other ingredients in the recipe that you are adding the flavoring to (for example, cocoa powder added to almond flour or almond extract added to egg whites); this helps prevent lumps from forming in the macaron shell.

In addition to their long history, the beauty of these little delights is the versatility in flavor combinations from shell to filling.

CHOCOLATE HAZELNUT MACARONS

Makes about 36 macarons

Although the flavors of macarons are seemingly endless, you can never go wrong with chocolate and hazelnut.

1½ cups (144 grams) superfine blanched almond flour
1¼ cups (150 grams) confectioners' sugar
1 tablespoon (5 grams) Dutch process cocoa powder
4 large egg whites (120 grams), room temperature and divided
¾ cup (150 grams) granulated sugar
¼ cup (60 grams) water
¼ teaspoon cream of tartar
Finely chopped hazelnuts, for sprinkling
Hazelnut-Chocolate Ganache (recipe follows)

1. Line 3 rimmed baking sheets with silicone macaron baking mats.
2. In the work bowl of a food processor, pulse flour, confectioners' sugar, and cocoa until finely ground and fully combined. Sift mixture through a large fine-mesh sieve into a large bowl, discarding any solids. Add 2 egg whites (60 grams); fold until combined. Cover with plastic wrap to prevent drying out.
3. In a small saucepan, stir together granulated sugar and ¼ cup (60 grams) water. Cook over high heat, without stirring, until an instant-read thermometer registers 240°F (116°C) to 245°F (118°C).
4. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat cream of tartar and remaining 2 egg whites (60 grams) at low speed until foamy. Increase mixer speed to medium-high, and beat until medium-stiff peaks form. (Egg whites and sugar syrup should be prepared so they are ready at the same time.)
5. With mixer on high speed, add sugar syrup to whipped egg white mixture, carefully pouring straight into mixture, avoiding side of bowl and whisk. Beat until mixture is cooled and stiff peaks form, about 4 minutes.
6. Add one-fourth of meringue (about ½ cup or 60 grams) to flour mixture; stir vigorously until combined. Add remaining meringue, and carefully fold until mixture is ribbon-consistency. (Mixture should be thick and slowly but freely fall off the spatula in a "V" shape; when you drag the spatula through the batter, it should move like lava and slowly come back together.)
7. Transfer batter to a pastry bag fitted with a medium round piping tip (Ateco #804). Holding piping bag with opening of tip perpendicular to a prepared pan, pipe batter within circles on baking mats, applying pressure and leaving tip stationary until batter just reaches edge of circle. Move and lift piping tip in a quick circular motion as you finish piping each macaron shell to prevent a point from forming on top. Vigorously slam pans on counter 5 to 7 times to release air bubbles. Sprinkle with hazelnuts. Let stand at room temperature until a skin forms on top of macaron shells, 30 to 45 minutes. (Batter should be matte, feel dry to the touch, and should not stick to your finger.)
8. Preheat oven to 300°F (150°C).
9. Bake until shells are firm but have a slight wobble to the touch, 13 to 15 minutes. Let cool completely on pans on wire racks.
10. Spoon Hazelnut-Chocolate Ganache into a pastry bag fitted with a medium round piping tip (Ateco #804.) Pipe ganache onto flat side of half of macaron shells. Lightly press remaining macaron shells, flat side down, on top of ganache. Refrigerate in an airtight container for up to 3 days.

Hazelnut-Chocolate Ganache

Makes about 1 cup

½ cup (132 grams) hazelnut-chocolate spread*
5 tablespoons (75 grams) heavy whipping cream
2 tablespoons (28 grams) unsalted butter
¼ teaspoon kosher salt

1. In a medium microwave-safe bowl, heat all ingredients on high in 30-second intervals, stirring between each, until butter is melted and mixture is smooth and well combined. Cover and let cool completely. Use immediately.

**We used Bonne Maman® Hazelnut Chocolate Spread.*

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PHOTOGRAPHY BY KYLE CARPENTER / RECIPE DEVELOPMENT BY AMANDA STABILE / FOOD STYLING BY AARON CONRAD / STYLING BY MAGGIE HILL

CHOCOLATE CHIP COOKIE CAKE

Makes 1 (12-inch) cookie

This stir-together cookie cake has the crave-worthy chewiness you recall from childhood, thanks to the use of melted butter and an additional egg yolk in the dough. Its golden edges are adorned with a classic American buttercream and pastel candy chocolate eggs. Substitute an equal amount of chocolate chips for candy eggs if you prefer.

- ¾ cup (170 grams) unsalted butter, melted
- ¾ cup (165 grams) firmly packed light brown sugar
- ½ cup (100 grams) granulated sugar
- 1 large egg (50 grams), room temperature
- 1 large egg yolk (19 grams), room temperature
- 1½ teaspoons (6 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour
- 1 teaspoon (3 grams) kosher salt
- ½ teaspoon (2.5 grams) baking soda
- ¼ teaspoon (1.25 grams) baking powder
- ½ cup (86 grams) coarsely chopped candy-coated chocolate eggs
- ¼ cup (43 grams) coarsely chopped bittersweet chocolate
- Vanilla Buttercream (recipe follows)
- Green gel food coloring
- Garnish: whole and crushed candy-coated chocolate eggs

1. Preheat oven to 350°F (180°C). Spray a 12-inch round cake pan with baking spray with flour.
2. In a medium bowl, whisk together melted butter, sugars, egg, egg yolk, and vanilla until combined.
3. In another medium bowl, whisk together flour, salt, baking soda, and baking powder. Fold flour mixture into butter mixture until almost completely combined. Fold in chopped chocolate eggs and bittersweet chocolate until combined and no dry streaks remain. Press dough into an even layer in prepared pan.
4. Bake until surface is dry and edges are lightly browned, about 22 minutes. Let cool completely in pan on a wire rack. Remove from pan, and transfer to a serving platter.
5. Spoon 1½ cups (307 grams) Vanilla Buttercream into a pastry bag fitted with a small open star piping tip (Ateco #824). Pipe a border of buttercream around edge of cooled cookie. Add food coloring to remaining buttercream, and stir until combined and desired color is reached. Spoon green buttercream into a pastry bag fitted with a small round piping tip (Ateco #803). Pipe a small border within white border. Garnish with chocolate eggs, if desired. Store in an airtight container for up to 3 days.

*pro tip

You can also bake the cookie in a 14½x9½-inch rimmed baking sheet until set and edges are lightly browned, about 20 minutes.

Vanilla Buttercream

Makes about 2½ cups

- 1 cup (227 grams) unsalted butter, softened
- ½ teaspoon (1.5 grams) kosher salt
- 2½ cups (300 grams) confectioners' sugar
- 1 tablespoon (15 grams) heavy whipping cream
- 2 teaspoons (8 grams) vanilla extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until smooth and creamy. With mixer on low speed, gradually add confectioners' sugar, beating until combined. Beat in cream and vanilla. Slowly increase mixer speed to high, and beat until pale and fluffy, 1 to 2 minutes. Use immediately.

cover recipe

spring's simplest DESSERT

Relish in the season's longer days and warmer weather with these fluffy cakes

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT BY OLA AGBODZA
FOOD STYLING BY KATIE MOON DICKERSON
STYLING BY MAGGIE HILL

BUTTERMILK-ORANGE PUDDING CAKES

Makes 4 cakes

These airy, soufflé-like cakes strike a great flavor balance of sweet vanilla and tangy citrus.

- **1 cup (240 grams) whole buttermilk, room temperature**
- **½ cup (100 grams) granulated sugar, divided**
- **2 large eggs (100 grams), separated and room temperature**
- **2 tablespoons (28 grams) unsalted butter, melted**
- **2 teaspoons (12 grams) vanilla bean paste**
- **1 teaspoon (1 gram) orange zest**
- **3 tablespoons (24 grams) all-purpose flour**
- **¼ teaspoon kosher salt**

1. Preheat oven to 350°F (180°C). Spray 4 (1-cup) baking dishes with baking spray with flour.

2. In a large bowl, whisk together buttermilk, ¼ cup (50 grams) sugar, egg yolks, melted butter, vanilla bean paste, and orange zest until well combined. Add flour and salt; whisk together until smooth.

3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium-high speed until frothy. Gradually add remaining ¼ cup (50 grams) sugar, beating until shiny, stiff peaks form. Gently fold egg white mixture into batter in three additions until mixture is well combined and no white streaks remain. Gently spoon about ¾ cup (115 grams) batter into each prepared baking dish. Place dishes in a large baking pan; carefully fill large pan with hot water until it comes halfway up sides of baking dishes.

4. Bake until puffed, tops are lightly browned, and cakes spring back when lightly touched in center, about 30 minutes. Carefully remove pan from oven; let dishes stand in water in pan for 5 minutes. Serve warm.

Our most commonly used terms for yeast dough

WINDOWPANE TEST

Kneading dough to develop the gluten structure is an essential part of the majority of yeasted dough recipes. But how do you know when you've kneaded enough? Enter the windowpane test: Pinch or cut—but don't tear, because this damages the gluten strands—a small, walnut-size piece of dough. Then gently and slowly pull and rotate the dough out from its center. If the dough is properly kneaded, you will be able to stretch it—without tearing—until it's thin and translucent. If it tears or breaks during the stretch, give your dough another minute of work and then test again. If the dough is too hard to stretch, it's been overmixed.

FINGER DENT TEST

After your dough has rested the amount of time according to your recipe, lightly flour your fingertip or knuckle, and gently press about ½ inch into the surface. If your dough has properly proofed, you should be able to watch the dough spring back slightly but still show an indentation. Additionally, the dough has roughly doubled in size from its original amount. In underproofed dough, your finger dent will immediately spring back; the gluten is strong, but the carbon dioxide bubbles haven't expanded enough to allow the dough to rise to its full potential. In overproofed dough, the finger dent never fills back in; the carbon dioxide bubbles have stretched the gluten past its limits.

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Not-So-Petite Petit Four

PETIT FOUR LOAF CAKE

Makes 1 (9x5-inch) cake

Sometimes you crave something but want to take the easy way out—that was the case here. I took the traditional petit four recipe and made a single loaf that's filled and glazed just like the originals but without the longer process to assemble and decorate. This laid-back version is great to slice and enjoy with a cup of coffee of tea.

Petit Fours batter (recipe on page 51)
¼ cup (80 grams) strawberry preserves*
Strawberry Fondant Glaze (recipe follows)

1. Preheat oven to 325°F (170°C). Spray a 9x5-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. Prepare Petit Fours recipe through step 3. Spread batter into prepared pan, smoothing with an offset spatula. Run a thin knife or small offset spatula through batter, and firmly tap pan on a kitchen towel-lined counter twice to release air bubbles.
3. Bake until edges are lightly browned and a wooden pick comes out clean, about 1½ hours. Let cool in pan for 15 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack.
4. Measuring 1¼ to 1½ inches up from bottom of cake, cut cooled cake in half horizontally. Spread preserves onto bottom half of cake; add top half of cake.
5. Line a rimmed baking sheet with plastic wrap; place a wire rack on top. Place assembled cake on wire rack. Pour Strawberry Fondant Glaze all over top of cake, letting it run down sides to fully cover cake. Let stand until glaze is set, 10 to 15 minutes. Using a large spatula or cake lifter, carefully transfer to a serving platter. Refrigerate in an airtight container for up to 3 days.

**I used Bonne Maman® Strawberry Preserves.*

Strawberry Fondant Glaze

Makes 2 cups

3⅓ cups (400 grams) confectioners' sugar
¼ cup (85 grams) light corn syrup
3 tablespoons (45 grams) water
1½ tablespoons (30 grams) strawberry preserves, strained
½ teaspoon (2 grams) vanilla extract
⅔ cup (113 grams) white chocolate chips
Pink liquid food coloring

1. In the top of a double boiler, whisk together confectioners' sugar, corn syrup, 3 tablespoons (45 grams) water, preserves, and vanilla until smooth. Add white chocolate chips; cook over simmering water, stirring frequently, until chocolate is melted. Tint with food coloring as desired. Transfer glaze to a large liquid-measuring cup; let cool until an instant-read thermometer registers 113°F (45°C) to 116°F (46°C). Use immediately.

*pro tip

If you're concerned about moving the glazed cake off the wire rack, cut a cake board to the size of the cake and place the assembled cake on top before glazing.

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